

Taste is in our nature



Hot smoked salmon & egg salad with baby butter leaves

This recipe has been developed by Houston's Farm.

SALAD:

- 1 fillet of hot smoked salmon
- 4 free-range hard-boiled eggs
- 6 cocktail potatoes, cooked
- 2 spring onions, sliced
- 1 cup celery leaves
- 1 punnet cherry tomatoes, halved
- salt and pepper
- 1 packet Baby Butter Leaves Salad

DIRECTIONS:

Peel and halve the hard-boiled eggs and place in a bowl.

Halve the potatoes and add to the eggs with the spring onion, celery leaves and tomatoes.

Cut fillet of smoked salmon into chunks and fold through the egg mixture. Add salt and pepper to taste.

Arrange the baby butter leaves on plates and top with the egg and salmon mixture.

CHIVE VINAIGRETTE:

- 100ml extra virgin olive oil
- 3 tablespoons lemon juice
- 2 tablespoons chopped chives
- salt and pepper

DIRECTIONS:

Whisk all the ingredients together.

Pour over salad and lightly toss.



enjoy!