

Smoked Salmon, Pea Shoot and Horseradish Salad

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Serves 4

Preparation and cooking time: 20 minutes

Ingredients:

100g Smoked Salmon
100g Pea Shoots
15cm Cucumber
250g New Potatoes
Small Punnet of Cherry Tomatoes
1-2 tsp Horseradish
2 tsp Crème Fraiche
8 tsp Olive Oil



Method:

Cut the new potatoes into bite-sized pieces. Roast them in 2 tsp olive oil in a hot oven (210°C) for 15 minutes, or until cooked through and golden brown. Place to one side to cool. While the potatoes are in the oven, combine the rest of the olive oil, horseradish and crème fraiche thoroughly to make the dressing. Slice the cucumber into thin strips then arrange onto plates with the pea shoots and smoked salmon. Add the warm new potatoes then drizzle with the dressing, season and serve. Delicious with warm blinis or potato farls.