

Smoked Salmon Salad with Crab Dressing



Serves 4 Prep 5 mins

Cooking 10 mins

Easy

Ingredients

100g tub fresh crab meat
2 tbsp mayonnaise
good pinch paprika pepper
½ tbsp lemon juice
1 tbsp olive oil
6 small slices smoked salmon
2 small handfuls curly endive
8 cherry tomatoes, halved
1 avocado, peeled, stoned and thickly sliced
1 small shallot,
thinly sliced few rocket leaves
to serve toast (optional) or roasted new potatoes

1. Mix the crab meat with the mayonnaise and paprika pepper. Set aside. Stir the lemon juice and oil together in a large bowl with some seasoning.
2. Arrange the smoked salmon on 2 large plates. Add the endive, cherry tomatoes, avocado and shallot to the lemon dressing, toss well and pile onto the plates. Top with the crab meat mixture, scatter over rocket or endive leaves and serve with toast, if you like.
3. **Nota:**The crab mix is also delicious tossed through warm new potatoes.