



Smoked Salmon & Strawberry Salad

Serves 2

For the salad:

4 handfuls lamb's lettuce or rocket, or mix

3.5 oz. (100g) smoked salmon, torn

10 mini mozzarella balls, torn

10 strawberries, halved

handful basil leaves

For the dressing:

1 tbsp. honey

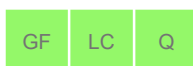
1 tbsp. olive oil

1 tbsp. lemon juice

1 tsp. honey mustard

What you need to do

1. Divide the lettuce leaves between two plates. Add the torn smoked salmon and mozzarella balls as well as the strawberries and basil leaves.
2. Mix all the dressing ingredients and drizzle over the salads. Season with freshly ground black pepper and serve.



Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
5 mins	0 mins	302	19	16	19

*Nutrition per serving

