



smoked salmon rice salad

Serves 4

400g Scottish smoked salmon
400g cooked rice, use a mix of long white grain and wild rice
100g cooked peas
100g sweetcorn
100g cooked sugar snap peas or mangetout
50g peeled, chopped cucumber
8 cooked asparagus tips
1 dessertspoon chopped dill or fennel
2 tablespoons lemon juice
2 tablespoons olive oil
1/2 teaspoon Dijon mustard
1/2 teaspoon runny honey
Lemon wedges and sprigs of herbs to garnish
Freshly ground black pepper to finish

- 1 Mix together rice, peas, sweetcorn, sugar snap peas and cucumber.
- 2 Mix together lemon juice, herbs, olive oil, mustard and honey. Pour onto the rice mixture then divide between 4 serving dishes.
- 3 Place slice of salmon on top of the rice in folds. Top with asparagus and garnish with lemon wedge and sprig of herb. Finish with black pepper.

