

Smoked Salmon Salad with Dill Caper Dressing

This salad makes a beautiful presentation and will appease the palates of all smoked salmon lovers! The combinations of flavors are outstanding and the Dill Caper Dressing completes the dish to absolute perfection.

Ingredients

4-5 large handfuls Mixed Greens (about 8 oz)
5 oz Green Beans ends trimmed
½ cup very thinly sliced Red Onion (about 2 oz or ¼ onion)
2 cups diagonally sliced Cucumber (about 8 oz) **English or Persian Cucumber recommended**
1 ½ cups Grape Tomatoes (about 7.5 oz)
½ cup pitted Kalamata Olives (about 2.5 oz)
12 oz sliced Smoked Salmon, **Nova Scotia or Atlantic recommended**
2 large firm ripe Avocados, halved lengthwise, pitted then sliced
Lemon Wedges and Dill Sprigs for garnish

Dill Caper Dressing

¼ cup finely chopped fresh Dill
1 tablespoon Dijon Mustard
3 teaspoons Capers, drained
¼ cup fresh Lemon Juice
1 cup Extra Virgin Olive Oil
Fresh Ground Sea Salt and Black Pepper to taste

Preparation

Heat a medium to large pot of water with a pinch of salt and bring to a boil. Reduce to a medium simmer. Add green beans and cook for one minute. Remove beans from water with a slotted spoon and transfer to a bowl of ice water to stop from cooking. Transfer cooled drained beans to a small bowl and set aside.

Toss mixed greens, red onion and green beans onto a large platter, oval or rectangular shaped preferred. Lay cucumbers, tomatoes and olives on top of salad mixture as desired. Roll up slices of smoked salmon and stack in the center of the salad. Fan avocado halves on four sides of the salad. Garnish with lemon wedges and dill sprigs.

Prepare Dill Caper Dressing: Place chopped dill, dijon mustard, capers, and lemon juice in a small mixing bowl. Whisk in olive oil and generously season with salt and pepper to taste.

Serves 6