Smoked Salmon and Strawberry Salad

Servings	2
Preparation Time	5 Mins
Cooking Time	5 Mins
Total Time	10 Mins

Nutrition Information

Calories	241.00
Protein	18.00
Protein Serve	1.00
Carbohydrates	6.00
Fat	15.60

Ingredients

- 20.00 g Basil (fresh)
- 50.00 g Mozzarella cheese
- 100.00 g Rocket
- 100.00 g Salmon (smoked)
- 100.00 g Strawberries

Dressing

- 1.00 tbsp Flaxseed Oil
- 1.00 tbsp Lemon Juice
- 1.00 tsp Monkfruit sweetener or erythritol
- 2.00 tsp Mustard (seeded)
- 2.00 g Salt and Pepper (to season)

Instructions

1. Chop strawberries into quarters and tear the smoked salmon and buffalo mozzarella balls into small pieces. Divide rocket, strawberries, salmon, mozzarella and basil over two plates.
2. To make the dressing, combine the lemon juice, flaxseed oil, mustard and monkfruit sweetener, and season with salt and pepper.
3. To serve, drizzle the dressing over the salad and enjoy.
4. Tip: only dress salad before consuming. Leave half aside for leftover 2nd serve.