

Smoked Salmon and Strawberry Salad

Calories: 59 kcal

Servings: 2

Time: 10 Mins

Ingredients

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

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.