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SEACHANGESEAFOODS.CA



Painted Desert Salad with Maple Glazed Smoked Salmon

Servings: Serves 2

Ingredients:

Vinaigrette

1 garlic clove, minced
1 tbsp balsamic vinegar
1 1/2 tsp pure maple syrup
heaping 1/4 tsp Dijon mustard
1 tsp chipotle purée
salt and pepper
scant 1/4 cup olive oil

Salad

3.5 – 4 oz assorted salad greens
1 roasted red pepper, sliced into strips
2 oz smoked white cheddar cheese, grated
1 avocado, peeled and diced
2 tbsp toasted walnuts, chopped
2 sprigs of fresh sage, minced
1 or 2 100 g packages of SeaChange Maple Glazed or Candied Salmon (or Smoked Sockeye)

Preparations:

Combine the vinaigrette ingredients in a jar with a tight-fitting lid and shake to combine. Season to taste with more salt and pepper or chipotle purée.

Put the salad greens in a large bowl and add the roasted red pepper, cheese, avocado, walnuts, and sage. Drizzle over 2 – 3 tbsp of vinaigrette and toss gently with your hands – this will keep the avocado from getting squished. Pile the salad onto two plates. Open the package(s) of salmon and drain off the juice, then gently break the fillet(s) into smaller pieces. Place them on top of the salad and drizzle with more vinaigrette, as desired.