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Salad Lyonnaise with SeaChange Candied Salmon

Servings: Serves 1

Ingredients:

1 tsp butter, plus more for buttering the bread
1 clove garlic, thinly sliced
1 slice crusty French or Italian bread, buttered on both sides and cut into cubes
1 egg
1 70 gram package SeaChange Wild Candied Smoked Salmon
1 tbsp olive oil
1 tbsp white wine vinegar
1/2 tsp Dijon mustard
salt and pepper
2 big handfuls of salad greens

Preparations:

In a small non-stick pan, melt 1 tsp butter over medium heat. When it sizzles, add the garlic and buttered bread cubes. Cook, turning the bread once, until the bread is golden brown on both sides and the garlic is crisp and brown.

Meanwhile, poach the egg in a small pot of simmering water until cooked to your liking. When it is done, remove it from the water and set aside until you are ready to assemble the salad.

Open a package of candied smoked salmon with scissors, place the salmon on a plate, and break it into bite-sized pieces with your fingers.

In a medium bowl, whisk together the olive oil, white wine vinegar, Dijon mustard, and salt and pepper to make the dressing. Add the salad greens and toss to coat. Place the dressed greens on a plate and top with the candied salmon, croutons, garlic, and poached egg.