



READY TO COOK
BY HARRIS FARM

SMOKED SALMON, AVOCADO, GOAT'S CHEESE AND PALM HEARTS SALAD



PREP
10 min



COOK
N/A



SERVES
4

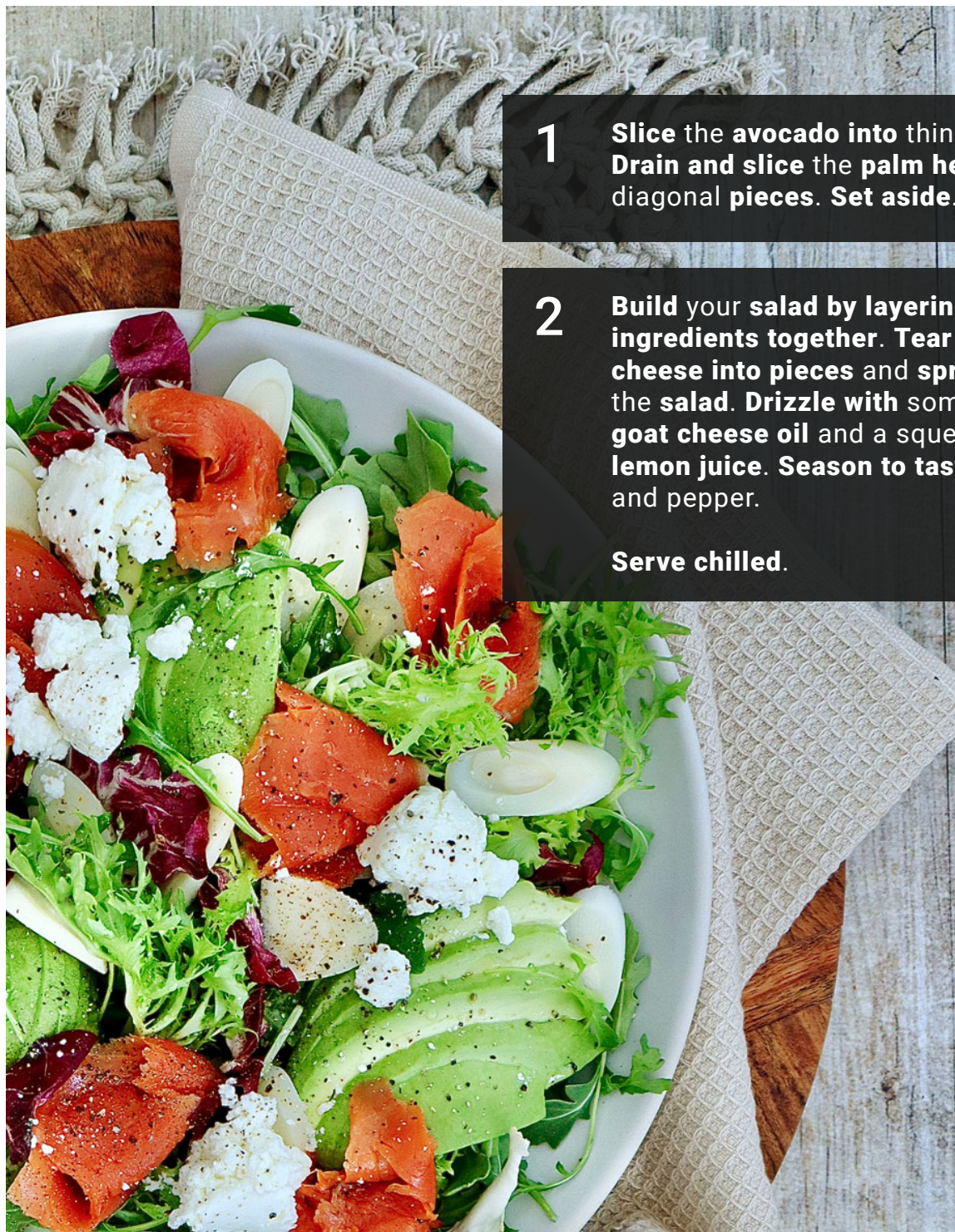
INGREDIENTS:

- > 1 Large Avocado
- > 400g Palm Hearts
- > 80g Goat Cheese
- > 200g Smoked Salmon
- > 120g Italian Salad Leaves Mix
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper

METHOD – GET COOKING!



1 Slice the **avocado** into thin **slices**. **Drain** and slice the **palm hearts** into diagonal **pieces**. **Set aside**.

2 **Build** your **salad** by **layering** all the **ingredients** together. **Tear** the **goat cheese** into **pieces** and **sprinkle** over the **salad**. **Drizzle** with some of the **goat cheese oil** and a squeeze of **lemon juice**. **Season** to **taste** with salt and pepper.

Serve chilled.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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