

Hot Smoked Warehou Salad

1 tablespoon sesame oil
1 cucumber, cut into fine strips
4 spring onions, finely sliced.
2 tomatoes skinned & sliced into wedges
90g Chinese cabbage, shredded.
1/2 smoked Warehou, flaked bones removed.

Sauce:

2 teaspoons lemon juice
2 teaspoons light soy sauce
1 tablespoon vinegar
1 tablespoon sesame seeds

Sliced crusty bread to serve.

Heat oil

Add cucumber, spring onions, tomatoes, chinese cabbage & smoked warehou.

Stir fry for 1 to 2 minutes to heat and flavour all ingredients.

Mix together sauce ingredients and pour over the stir fry.

Serve with crusty bread.