

Smoked Seafood Salad

Serves 4

1 fillet smoked Warehou

Any hot smoked fish eg Atlantic salmon, yellowfin, albacore

Olives

Avocado

Fetta Cheese

Punnet cherry tomatoes

1 Cos Lettuce

Dressing

1 teaspoon **Sapphire Coast**

Smoked garlic, crushed

1 dessertspoon lemon juice

1 tablespoon olive oil

Ground pepper to taste

Arrange lettuce leaves on a platter.

Cut the smoked Warehou into bite size pieces and thinly slice cold smoked
Albacore or salmon.

In each lettuce leaf arrange tomatoes, avocado, olives, fetta, and fish pieces.

Lay on the strips of Albacore or salmon last.

Cover salad with dressing when ready to serve.