



## Crispy Salmon with Avo & Chive Dressing

### Ingredients:

- **Our Super Foods Range: Spicy Lentil Cous Cous with Kale**
- Salmon Fillet
- Salt & Pepper/Seasoning of your choice for the Salmon
- Lemon Wedge
- ½ an avocado

#### **Avo & Chive Dressing:**

- ½ juice of lime
- 1 tbsp white wine vinegar
- 1 tsp of mustard
- 2 tbsp of olive oil
- 1 tbsp of chopped chives

### Method:

1. Season the salmon to your preference and fry skin side down until it crisps up turn over and cook to your liking.
2. Slice ½ an avocado and mix dressing ingredients altogether.
3. Serve the salmon, dressing with avocado on top, and on the side our **Superfoods: Spicy Lentil Cous Cous with Kale**.

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