

Bon EYEppetit: Smoked salmon salad

Ingredients

- 1 serving of smoked salmon (about 2 oz.)
- 1 teaspoon fresh dill
- 1/2 lemon
- 2 tablespoons of olive oil
- 1/3 small cucumber
- 1 small radish
- 1/4 avocado
- 1/2 cup of spinach
- 1/2 cup of arugula



Directions

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1. Start by washing all fresh ingredients.
2. To make the dressing, combine juice from half of a lemon, olive oil, and chopped dill into small bowl. Season with salt and pepper to taste. Mix well.
3. Once you've finished your dressing, combine spinach and arugula into a separate, large bowl.
4. Next, using a sharp knife, dice the cucumber and thinly slice the radish.
5. Half and carefully remove pit from avocado. Slice and
6. Add cucumber, radish and avocado to the bowl with the spinach and arugula.
7. Top with smoked salmon, then drizzle with lemon olive oil dressing and enjoy.

