

SMOKED SALMON SALAD WITH CREAM & CRUNCHY KIMCHI SLAW

Serves 2-4

Ingredients

200g [Traditional Smoked Salmon](#), sliced
250g [Jones Organic Kimchi Slaw](#) (a choice of Smoky Cucumber, Welsh Chilli or Black Garlic!)
250ml Crème Fraiche or Natural Yogurt
Salad Leaves – Red Chard, Rocket, Spinach, Pea Shoots
2 tsp [Tracklements Horseradish Cream](#)
[Cotswold Gold Rapeseed Oil](#), to drizzle
1 Lemon, zested
[Halen Môn Sea Salt](#) & Black Pepper



Arrange your leaves into a large serving bowl and place your slices of [Smoked Salmon](#) on top – it looks especially beautiful if you loosely twist the strips into little rolls.

Place generous spoonfuls of the [Kimchi Slaw](#) in between the [Smoked Salmon](#) – here the salad really starts to come to life with fresh pops of yellow or green and pink!

Mix the Natural Yogurt (or crème fraiche), [Horseradish Cream](#) and lemon zest in a bowl and add [Halen Môn Sea Salt](#) and black pepper to taste.

Place little dollops of the cream onto the salad and finish it with a generous drizzle of [Rapeseed Oil](#) and a twist of black pepper.

Yum!