

## SMOKED SALMON & AVOCADO WRAP

*Serves 4 – Delicious as a Light lunch*



### **Ingredients**

- 1 Carrot, grated*
- ¼ White cabbage, finely sliced*
- 150g Shredded kale*
- 1tbsp Greek yoghurt*
- 1 Lemon, juiced*
- 200g **Smoked Salmon***
- 4 Tortilla wraps*
- 2 Avocados, peeled, stoned and sliced*

Mix the carrot, cabbage and kale together in a bowl, then stir through the yoghurt and lemon juice to create a simple slaw. Allow to stand for 5 minutes so enabling the vegetables to soften slightly and for the flavours of the slaw to marry together.

Lay 50g of **Smoked Salmon** on each wrap, then top with avocado slices, divide the slaw between each wrap, then roll up and halve ready to serve.