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Smoked Fish & Asparagus Salad



Ingredients

3 white asparagus stalks
300 g mini asparagus
200 g mixed salad
120 g smoked haddock
1 bunch of radishes
1 fennel bulb
2 Tbs. olive oil
Salt and pepper

Preparation

- 1 Remove the tips of asparagus, wash them, cut them into strips and soak them in cold water.
- 2 Remove the base from fennel, and then slice it. Steam the sliced asparagus, fennel for about 7 minutes.
- 3 Place them in a bowl and sprinkle with olive oil, salt and pepper.
- 4 Add the washed and sliced radishes, haddock or salmon or trout cut into small pieces and the mix green salad.
- 5 Stir and serve.

Cooks Note
