



---

Posted on 10 March 2013  
*by ewfood*

## 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

---