

Smoked Salmon Salad



Explore the delightful world of flavors with our Smoked Salmon Salad recipe. Indulge in the rich taste of smoked salmon paired perfectly with fresh greens. A nutritious and scrumptious choice for a delightful meal.

Preparation 10 min

Cooking 15 min

Servings 2

Nutrition Facts (per serving)

Calories 330

Fat 12

Carbohydrates 37

Fibre 5

Protein 20

Sodium 490

Ingredients

- 125 ml (½ cup) quinoa
- 250 ml (1 cup) green beans, chopped into pieces
- 2 small lebanese cucumbers, cubed
- 65 ml (¼ cup) cilantro, chopped
- 125 g smoked salmon, sliced
- 15 ml (1 tbsp) vegetable oil

- Pepper, as desired

Preparation

1. Cook quinoa according to package directions. Let cool.
2. Combine and mix quinoa, green beans, cucumber, coriander, smoked salmon, oil, balsamic vinegar and pepper.

Notes



Guillaume Couture – Founder, President, and Director of Innovation
President | Founder