

Balik Ekmek



Serves 2 **Prep 15 mins**

No cook

Easy

Ingredients

2 soft bread rolls, or soft Turkish bread
2 smoked mackerel fillets
1/2 lemon, to serve

Yoghurt sauce

1 tbsp of natural yoghurt, thick
1 tbsp of mayonnaise
chopped parsley, 1 small handful

Salad

1 tbsp of Biona Organic Pure Cranberry Super Juice
1 tbsp of white wine vinegar
1/2 tsp honey
6 tbsp of olive oil
1/4 iceberg lettuce, finely shredded
1/2 red pepper, finely sliced
1/2 carrot, cut into very thin strips, or grated
1 small red onion, finely sliced
Salt & pepper

1. Make the salad dressing by combining the cranberry Juice, white wine vinegar, honey, olive oil and some salt and pepper in a jar. Put the lid on and shake until well-combined
2. Mix all the salad ingredients together and add enough salad dressing to coat. Set aside
3. Mix all of the yoghurt sauce ingredients together, season and set aside
4. To assemble the sandwiches, add a layer of the yoghurt sauce followed by the smoked mackerel, broken gently into pieces (be sure to remove any bones)
5. Top with some of the salad and close the sandwich. Serve with a wedge of lemon