

# Charred Asparagus, Smoked Salmon, Shrimp & Crumb



**Serves 4    Prep 10 mins**

**Cooking 10 mins**

**Easy**

## Ingredients

16 thin asparagus spears  
150g fillet hot-smoked salmon, peeled & flaked  
1 Granny Smith Apple, cut into fine matchsticks  
punnet of mustard & cress  
2 rye or other crackers, lightly crushed  
70g brown shrimp

## For the dressing

75ml extra virgin oil  
25ml red wine vinegar

1. Heat a griddle pan. Char the asparagus for 10 mins, turning occasionally, until lightly burnt and tender (you can steam the asparagus first for a few minutes to soften them, depending on their thickness). Combine the oil and vinegar to make the dressing.
2. Divide the asparagus between four plates. Scatter over the salmon flakes, apple matchsticks, cress shoots and crumbled rye crackers, then finish with the shrimp. Drizzle over the dressing just before serving.