

Hot-smoked Salmon Salad & Chive Buttermilk Dressing



Serves 2

Prep 15 mins

No cook

Easy

Ingredients

2 Little Gem, cut into chunky pieces
50g sugar snap peas, halved or sliced in 1 cm pieces
1 red onion, thinly sliced
150g hot-smoked salmon
crusty bread to serve (optional)

Dressing

100 ml buttermilk or kefir
1 tbsp white wine vinegar or lemon juice
a pinch caster sugar
a bunch chives , finely chopped

1. To make the dressing, whisk together the buttermilk, vinegar or lemon juice, sugar and some seasoning and stir in the chives.
2. Add the lettuce to a large bowl with the sugar snaps and red onion and toss gently. Pour in 1/2 the dressing and toss again. Flake over the salmon and gently toss again.
3. Tip into a serving bowl, drizzle over the rest of the dressing and serve with crusty bread, if you like.