

# Japanese-style Salmon & Avocado Salad



**Serves 4**   **Prep 15 mins**

**Cooking 10 mins**

**Easy**

## Ingredients

1 tbsp vegetable oil  
1x 500g pack boneless half salmon side, skin on  
2 avocados, cut into chunks  
1x 240g pack radishes, topped and quartered  
bunch spring onions, sliced  
85g pea shoots

## For the dressing

5 tbsp lemon juice  
1½ tbsp soya sauce  
1½ tbsp sesame oil

1. Heat the oil in a non-stick frying pan. Add the salmon, skin-side down, and cook for 4-5 mins. Turn and cook for a further 3 mins, or until just cooked through. Transfer to a plate or board and remove and discard the skin. Flake the fish into large chunks.
2. Meanwhile, combine the dressing ingredients in a jug. Set aside.
3. In a large bowl, toss the avocado, spring onion and pea shoots.
4. Divide the salad mixture and flaked salmon between 4 bowls. Drizzle over the dressing and top with a sprinkling of sesame seeds.