

Salmon Club Sandwich



Serves 2 **Prep 10 mins**

No cook

Easy

Ingredients

3 tbsp light mayonnaise
zest of 1 lemon, plus a squeeze of juice
6 slices of wholemeal bread
1 avocado, sliced
4 radishes, thinly sliced
2 hot-smoked salmon fillets, flaked into large chunks
small handful of lettuce

1. In a small bowl, mix together the mayonnaise, lemon zest and lemon juice. Toast the bread, then spread 4 slices with the lemon mayo.
2. Top the first 2 slices with the radishes and avocado, then top with the second slice, followed by the salmon and a bit of lettuce. Top with the remaining slices of toast and secure with cocktail sticks. Halve the sandwiches and serve with the remaining lettuce on the side.