

# Smoked Mackerel Ceasar Salad



**Serves 2**

**Prep 25 mins**

**No cook**

**Easy**

## **Ingredients**

2 slices seeded bread  
2 tsp extra-virgin olive oil  
2 tsp mixed seeds  
1 tbsp ready-made crispy fried onions  
1 Little Gem lettuce, leaves separated and torn if large  
2 fillets smoked mackerel, skins removed, broken into bite-sized pieces  
2-3 rashers cooked crispy bacon, crumbled (optional)  
handful of chives, snipped

## **Dressing:**

3 tbsp extra-virgin olive oil  
4 tbsp Greek yogurt  
20g parmesan, finely grated + some shavings to serve  
1/2 lemon, juiced  
1 tsp Dijon mustard

1. Toast the bread then cut into 1 cm cubes Tip Into a bowl, drizzle with the olive oil then add a pinch of salt, the seeds and crispy onions. Toss to coat the croutons m the seeds and onions.
2. In another large bowl, whisk together the dressing Ingredients until smooth and creamy. If needed, loosen with 1-2 tbsp of water to make a drizzling consistency and season with a little salt and lots of cracked black pepper.
3. Toss the lettuce, mackerel and bacon, if using, into the large dressing bowl and toss to coat everything evenly with a couple of tablespoons of the dressing. Divide between plates and scatter With the seedy croutons and chives and some parmesan shavings to serve. Serve the extra dressing for people to add if they prefer.