Smoked Mackerel, Courgette & Butter Bean Salad



Serves 2 Prep 15 mins

No cook

Easy

Ingredients

- 1 small Romano pepper or small red chilli if you like it hot
- 1 lemon, zested and juiced
- 2 smoked mackerel fillets, skin removed and broken into large flakes
- 1 large courgette, cut into ribbons using a vegetable peeler
- 400g can butter beans, drained and rinsed
- 3 tbsp extra virgin olive oil, + extra for drizzling
- 1 small pack parsley, roughly chopped
- 50g feta, broken into large pieces
- 1. Toss everything together in a salad bowl, taste and adjust for seasoning, then serve.
- 2. It's ideal for a quick and easy midweek supper, or a filling lunch
- 3. Serve with new potato salad or roast new potatoes.