

Salmon & Avocado Caesar Salad Wraps

SERVING
4 people

COOK TIME
20 min



Ingredients

4 skinless salmon fillets, approximately 120g each
1 tbsp olive oil
230g Simply Salads Leafy Caesar Style Salad Kit
1 large avocado, sliced
4 large wraps
½ cup grated parmesan
1 lemon, cut into wedges

Method

Pat the salmon dry and lightly coat with olive oil and garlic powder.

Heat a large frying pan over medium-high heat. Cook salmon for approximately 3-4 minutes each side, or until cooked to your liking.

Allow to cool for a couple of minutes before using a fork to break the salmon into large flakes.

Toss the Leafy Caesar Style salad kit with its included dressing and topping sachets.

Lay the wraps out and divide the Caesar salad between them.

Top with flaked salmon, avocado, and extra grated parmesan.

Add a squeeze of lemon, then fold the wraps tightly and serve.

Notes:

If you don't feel like cooking salmon, swap it out for hot smoked salmon!