

# Smoked Salmon Salad with Jammy Eggs

SERVING  
1 people

COOK TIME  
15 min



## Ingredients

1 large egg  
1 Simply Salads Garden Salad Bowl  
100g smoked salmon  
¼ cucumber, ribboned  
¼ avocado, sliced  
¼ red onion, sliced  
Black pepper, to serve

## Method

To make jammy egg, bring a pot of water to the boil over high heat. Add in egg and cook for six minutes. Once time has elapsed, remove and immediately transfer to a bowl of ice water for five minutes. Peel off shell and set aside.

To assemble salad, place smoked salmon, ribboned cucumber, avocado and red onion on top of prepared Garden Salad Bowl. Slice egg in half and place on top. Drizzle with dressing, sprinkle with freshly cracked black pepper and serve.