

HEINZ

RECIPE

Salmon and Prawn Cocktail Salad

Salad Cream

with
lemon &
black pepper



Serves:

4 as a main course



Preparation Time:

10 minutes



Cook Time:

10 minutes

Ingredients:

- 4 large organic eggs
- 3 tbsp **Heinz Salad Cream Lemon & Black Pepper**
- 4 tbsp natural yoghurt
- Zest of a lemon
- Heinz Fiery Chilli Twisted Ketchup, to taste
- 2-3 large gem lettuce heads, quartered and washed
- 2 ripe avocados, sliced
- ½ small cucumber, sliced
- ½ punnet of salad cress, cut
- 200g smoked salmon, cut into strips
- 150g cooked and peeled prawns
- 4 spring onions, sliced

Method:

Place the eggs into a saucepan and cover with water and bring to the boil and simmer for 8 minutes, 10 minutes if you like the yolk completely set. Drain, cool under cold running water, peel and halve.

Meanwhile for the dressing mix the Heinz Salad Cream Lemon & Black Pepper with the yoghurt, zest and add Heinz Fiery Chilli Twisted Ketchup to taste.

Place the gem lettuce leaves on a large platter or divided between 4 plates.

Top with the avocado, cucumber, salad cress and the egg halves.

Finish with the strips of smoked salmon and prawns, and spoon over the dressing before scattering over the spring onions, and serve.

Tip: Leave the Heinz Fiery Chilli Twisted Ketchup out of the recipe if you don't like a kick to your dressing.