



SMOKED SALMON EXPRESS PEARLS SALAD



6 servings



15 min.



5 to 6 min.

INGREDIENTS

- 1 boil-in-bag of TIPIAK Pearls Express
- 1 large beet of approximately 250 g (1/2 lb), cooked and cut into small cubes
- 60 ml (1/4 cup) lemon juice, or more to taste
- 60 ml (1/4 cup) olive oil
- 170 g (1/3 lb) smoked salmon, thinly sliced
- 125 g (1/4 lb) fresh goat cheese, crumbled
- 500 ml (2 cups) watercress or arugula, rinsed and drained
- 30 ml (2 tbsp) sprig of fresh dill
- Salt and ground pepper

COOKING INSTRUCTIONS

1. Cook the TIPIAK Pearls Express according to the directions on the packaging. Pour into a large bowl. Add 1 tbsp of olive oil and the beets, mix together, and let cool.
2. In a small bowl, mix the lemon juice with the rest of the olive oil. Add salt and pepper.
3. In a large bowl, put the watercress or arugula, and add the pearls mixture. Add the smoked salmon, goat cheese and dill over the top of the salad. Drizzle with the dressing and serve.