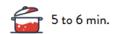


SMOKED SALMON EXPRESS PEARLS SALAD







INGREDIENTS

ı boil-in-bag of TIPIAK Pearls Express

I large beet of approximately 250 g (I/2 lb), cooked and cut into small cubes

60 ml (¼ cup) lemon juice, or more to taste

60 ml (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

- I. Cook the TIPIAK Pearls Express according to the directions on the packaging. Pour into a large bowl. Add I the 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.