



LENTIL AND SALMON SALAD



6 portions



15 min.

INGREDIENTS

2 bags of Tipiak® Green Lentils

1 stock cube

200g of smoked salmon

2 tomatoes

The juice of 1 lemon

50g of mayonnaise

Sprigs of chives

Salt, pepper

COOKING INSTRUCTIONS

1. Bring 2L of water to a boil with a stock cube in a large sauce pan, then fully dip the Tipiak® Green Lentils boil-in-bags. Reduce the boiling and let cook for 8 minutes
2. Remove the boil-in-bags with a fork and leave to drain for 30 seconds. Open, pour the lentils into a dish and let them cool.
3. Meanwhile, finely chop the salmon and let it marinate in the lemon juice. Finely chop the onion and the chives. Cut the tomatoes in small dices. Add them to the cooled lentils with the salmon. Mix adding the mayonnaise. Season to your taste.
4. Arrange into glasses and refrigerate until serving.