NARIA ROYALE
THE PREMIUM SEAFOOD HOUSE

Salmon Jerky Crunch Salad

A lively mix of crisp greens, creamy avocado and smoky salmon jerky: a quick lunch with character and plenty of texture.

15 MINUTES · 2 SERVINGS · EASY

WHAT YOU WILL NEED

- [ ] 1 pack (36 g) Naria Royale Salmon Jerky Snack
- [ ] 100 g mixed salad leaves
- [ ] ½ cucumber
- [ ] 1 avocado
- [ ] 100 g cherry tomatoes
- [ ] 2 tbsp toasted pumpkin seeds
- [ ] 1 tbsp olive oil
- [ ] 1 tbsp lemon juice
- [ ] Black pepper, to taste

LET'S MAKE IT

01 Prepare the vegetables

Wash and dry the leaves. Slice the cucumber, halve the tomatoes and cut the avocado into chunks.

02 Make the dressing

Whisk the olive oil, lemon juice and a little black pepper together.

03 Build the salad

Combine the leaves and vegetables in a wide bowl.

04 Add the jerky

Tear or cut the salmon jerky into bite-sized pieces and scatter over the salad.

05 Finish with crunch

Drizzle over the dressing, sprinkle with pumpkin seeds and serve at once.

THE NARIA TOUCH

Keep the jerky separate until just before serving to retain its distinctive texture.



