



LAYERED SALMON SALAD

WITH PASTA, PRAWNS & POMEGRANATE

DIFFICULTY: Easy | **SERVES:** 4 | **READY IN:** 20 minutes

This layered salad offers maximum wow-factor for very little effort. A great option for entertaining - whip it up on a lazy summer evening and your guests will be suitably impressed!



PASTA AND DRESSING

- 250g small dried pasta (i.e small spirals) (8.8oz)
- 3/4 cup unsweetened Greek yoghurt (180ml)
- 1/4 cup mayonnaise (60ml)
- 1 Tbsp lemon juice
- 2 tsp wholegrain mustard
- 1 large handful fresh chives
- 3/4 tsp dried dill

SALAD

- 1 small telegraph cucumber
- 1 large avocado
- 200g hot smoked or cooked salmon (7oz)
- 80g Mediterranean rocket (2.8oz)
- 250g cooked, shelled prawns (8.8oz)
- 1/2 cup pomegranate arils (approximately) *optional*
- Lemon wedges and extra chives, to garnish *optional*

1. PREPARE PASTA AND DRESSING

Bring a large saucepan of salted water to the boil. Add pasta and boil for 10 minutes, stirring occasionally, until al dente.

2. Meanwhile, place yoghurt, mayonnaise, lemon juice and mustard in a small-medium bowl and whisk to combine. Finely chop chives and stir into dressing with dill. Season to taste with salt and pepper.

3. Drain pasta, rinse with cold water, then drain well again. Toss with about three quarters of the dressing. Taste for seasoning.

4. PREPARE SALAD

Dice cucumber and avocado. Flake salmon.

5. Add half the pasta to the base of a large glass salad or trifle bowl. Top with half the rocket, cucumber, avocado, salmon and prawns. Drizzle with a little of the remaining dressing.

6. Repeat to form another layer. Drizzle with the last of the dressing, then sprinkle with pomegranate. Garnish with extra chopped chives and lemon wedges, if you like.

7. SERVE

Place salad on the table and let people dig in!



WINE MATCH: Try a Sparkling Rosé.

LAYERED SALMON SALAD RECIPE NOTES

GLUTEN-FREE OPTION: Use gluten-free pasta. Make sure mayonnaise and salmon are gluten-free.

INGREDIENT SWAPS / NOTES: Pasta could be swapped for halved new/baby potatoes, approximately 600g / 1lb 5oz (boil for 15 minutes, until tender, and don't rinse under cold water). If you don't like seafood, swap the salmon and prawns for cooked smoked chicken and bacon. If you prefer a warm salad, don't rinse the pasta in cold water, and pan fry the prawns in a little garlic butter.

STORING AND REHEATING: Store in the fridge. Can be made a couple of hours in advance if needed. Leftovers will keep well for a couple of days, provided your ingredients are fresh.