

Salad topped with SeaChange Smoked Salmon Jerky

Makes 2 to 3 servings

Time: 10 minutes

ingredients:

- 40g SeaChange Smoked Salmon Jerky, broken into small pieces
- 1 1/2 cups washed spinach leaves
- 2 hard boiled eggs, sliced
- 1 tomato, diced
- 2 tbsp of your favourite caesar salad dressing

to prepare and serve:

Toss spinach in dressing. Top with sliced egg, diced tomato and pieces of SeaChange Smoked Salmon Jerky. Serve with fresh, whole grain bread.



recipe provided by SeaChange Savouries Canada

www.SeaChangeSavouries.ca

5% of profits donated to food banks