



Aleutia smoked salmon winter salad

Ingredients

- 4 oz. Aleutia smoked salmon
 - 1/3 cup blue cheese dressing
 - thinly sliced pears
 - walnut halves
 - endive lettuce
- Toast walnut halves over medium heat in dry pan on stovetop. Allow to cool. Roughly chop skinless smoked salmon. Crumble the blue cheese. Lightly coat pears with lemon juice to avoid oxidation. Toss all ingredients together with endive lettuce. Top with dressing of your choice. We recommend a simple oil and balsamic vinegar dressing.

A simple, but filling, salad that is sheer indulgence in a bowl. Aleutia smoked salmon takes rich seasonal ingredients to another level. It's hard to believe a salad could be this good.



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