

Armorique-style **Mackerel Salad**



4 people

15 min preparation time

40 min cooking time

All ingredients

2 tins of 80g Flaked Mackerel with Artichoke hearts
12 cherry tomatoes
1 avocado
1 potato cooked in its skin
8 round radishes
4 handfuls lamb's lettuce
1 handful spinach leaves
Juice of **half a lemon**

Steps

- 1- Cook the potatoes in their skins
- 2- Cut the avocado in half, use a tablespoon to remove the flesh in one piece, then cut into thin slices widthwise and drizzle with the lemon juice
- 3- Peel and cut the potatoes into half-slices
- 4- Slice the radishes and quarter the tomatoes
- 5- Put the lamb's lettuce, spinach leaves, avocado slices, potatoes and radishes on the plates
- 6- Distribute half a tin of flaked mackerel over each plate. Finish with the cherry tomatoes