

# Salad of **Warm toast with Salmon and Leeks**



2 people

10 min preparation time

5 min cooking time

## All ingredients

**1 jar of 95g** la belle-iloise Pink Salmon and young leek shoots spread to enjoy hot  
**60g** of lamb's lettuce  
**1/2** cucumber  
**125g** cherry tomatoes  
**A handful** of walnut kernels  
**4 slices** of multigrain bread  
Vinaigrette sauce

## Steps

- 1- Preheat the oven to 220°C on the grill setting
- 2- Using a small spoon, spread the spread on the 4 slices of multigrain bread, then place them on the baking tray
- 3- Bake for 5 minutes until the toast is golden brown
- 4- Meanwhile, make cucumber tagliatelle using a vegetable peeler, cut the cherry tomatoes in half and roughly chop the walnuts
- 5- Arrange the lamb's lettuce, cucumber tagliatelle and cherry tomatoes on the plates. Season with vinaigrette
- 6- Place 2 pieces of toast on each plate and sprinkle with walnuts. It's ready!