



# Smoked salmon salad

15'  
Hands on

20'  
Cook Time

4-6  
Portion(s)

1  
Difficulty



## Method

- Place a [pot](#) over medium heat. Add the baby potatoes to the pot and cover them with water. Boil them for 15-20 minutes, until they soften.
- Strain the potatoes and place them in a [bowl](#). [Cut](#) them in half. Season them with salt and pepper and set them aside to cool.
- In a bowl, mix the salad, caper, thyme, olives, salmon, salt, pepper and the [vinaigrette](#).
- Mix so that the vinaigrette spreads evenly on the salad. Serve in a [bowl](#).
- Cut the eggs in half, season with salt and pepper and serve on top of the salad.
- Check on the spices and serve.

## Ingredients

- 250 g baby potatoes
- salt
- pepper
- 300 g mixed vegetable salad
- 1 tablespoon(s) thyme, fresh, only the leaves
- 1 tablespoon(s) capers
- 1 tablespoon(s) olives, cut into rounds
- 300 g smoked salmon
- 400 g [vinaigrette](#), homemade
- 6 eggs, hard boiled

## Διατροφικός πίνακας

Nutrition information per portion

403 Calories (kcal)	30.0 Total Fat (g)	6.1 Saturated Fat (g)	11.0 Total Carbs (g)
20%	43%	31%	4%
3.7 Sugars (g)	21.0 Protein (g)	1.9 Fibre (g)	2.6 Sodium (g)
4%	42%	8%	43%