



# GRILLED SALMON SALAD WITH GREEK CHEESE & CORIANDER DRESSING



## INGREDIENTS

### FOR THE FLAT SALMON

- 4 small pieces salmon fillets
- Good pinch chilli flakes
- 1/2 tsp cumin
- Salt and pepper
- 1 tsp smoked paprika
- 1 tbsp olive oil

### YOU WILL ALSO NEED

- 2 ripe avocados, peeled and quartered
- 1 large handful mixed salad leaves
- 2 tbsp toasted pumpkin seeds
- Small cucumber, sliced
- 1 block Greek cheese

### FOR THE DRESSING

- 2 tbsp Hellmann's Vegan Garlic Mayonnaise
- Good bunch coriander leaves
- Juice and zest 1 lime



## METHOD

- 1** Rub the salmon with oil and season with salt and pepper.
- 2** Mix together the chilli, cumin and paprika and rub over the salmon.
- 3** Heat a pan and grill on both sides till cooked through. Alternatively cook on the BBQ grill.
- 4** Meanwhile, make the coriander dressing by blitzing together the mayonnaise, coriander, lime zest and juice. Add enough water to make a creamy and runny dressing.
- 5** Mix together the salad leaves, cucumber and half the dressing and serve onto a large plate. Lay over the avocado, salmon fillets and crumble the Greek cheese. Sprinkle with the pumpkin seeds and drizzle over the remaining dressing.