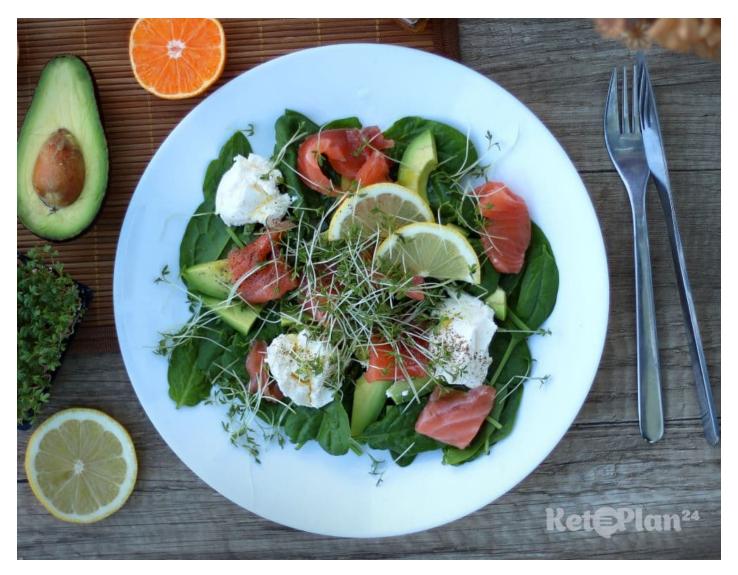
Smoked Salmon Salad



This inviting bowl of Smoked salmon salad has a delicious creaminess well-matched with the refreshing spinach, mild seasoning, crunchy sprouts, and zesty topping.

Ingredients for 2 serving (US/Metric)

- 397g / 14oz **Lox Salmon**
- 3 cup Spinach
- 2 pieces Avocado
- 6 tbsp Cream cheese
- Lemon
- Alfalfa sprouts
- 4 tbsp Olive oil
- Salt & pepper to taste

Nutrition (US/Metric)

Protein: 22% Fat: 76%

• Net carbs: 2%

Instructions

- 1. Scoop out the buttery avocado flesh in a bowl after cutting it in half and discarding the pit.
- 2. Mix the salmon and spinach with the avocado.
- 3. Drizzle the oil; add the cream cheese, salt, and pepper. Mix well!
- 4. Serve topped with lemon slices and sprouts.