

# Smoked Salmon Salad

## Ingredients

### Main Ingredients

- 1/2 pound smoked salmon, cut into 1/4 inch chunks
- 1/2 cup pecans, broken into pieces
- 1 cup fresh asparagus, trimmed and cut into 1 inch pieces
- 2 heads red leaf lettuce, rinsed and torn
- 1/2 cup frozen green peas, thawed

### Dressing

- 1/4 cup olive oil
- 2 Tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

## Preparation

1. Bring pot of water to a boil. Place the asparagus in the pot, and cook 5 minutes, just until tender. Drain and set aside.
2. Place the pecans in a skillet over medium heat. Cook 5 minutes, stirring frequently, until lightly toasted.
3. In a large bowl, toss together the asparagus, pecans, red leaf lettuce, peas, and salmon.
4. In a separate bowl, whisk the olive oil, lemon juice, Dijon mustard, salt, and pepper. Toss with the salad or serve on the side.

## Tips

My wife found this recipe online and we love it. This is a good recipe for old smoked fish you have in the freezer - the dressing will hide any fishy odors. I've used trout, salmon and mackinaw, all with great results. I like to serve it with toasted buttered French bread.