



Chinese leaves and salmon salada

NIBBLEDISH CONTRIBUTOR

Ingredients

- 80g Chinese leaf*
- 20g Sliced smoked salmon
- Sliced olive (add all you like)
- Caper (add all you like)

For dressing

- 1 tablespoon Olive oil
- 3 tablespoons Vineger
- Finely ground black pepper.

*Normaly the center of chinese leaves is sweeter and tastes nicer for salada.

Instructions

This is a dish a aunt cooked for me. I did not think of using Chinese leaves for salada, but actually they taste great in salada.

- 1.Slice Chinese leaves into 1cm width.
- 2.Chop sliced smoked salmon into 2cm width.
- 3.Make dressing. put all ingredients for dressing and mix them together with a spoon.
- 4.Put all ingredients into bowl together and mix them.