Grilled Salmon, Mushroom, Tomato, Cous Cous & Chilli Fresh Salad with a Lemon/Olive Oil Dressing

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 strip salmon, grilled and sliced - 1 cup mushrooms, chopped - 1/2 onion, sliced - 2 small red chillies, diced - 100g cous cous, cooked according to instructions - Handful of cherry tomatoes, halved - 1/2 avocado, sliced - Salad leaves - Parmesan cheese - Salt/pepper - 1 tsp Lemon zest - 1 tbsp Extra virgin olive oil

Instructions

1. Cook mushrooms, onion and chillies in olive oil 2. Mix with salmon, cous cous, tomatoes, avocado and salad leaves 3. Heat extra virgin olive oil with lemon zest very gently until fragrant. Pour over ingredients when cooled. 4. Top with Parmesan and salt/pepper to taste