

Warm Mackerel & Beetroot Salad

Shopping List

- Smoked Mackerel Fillets (3)
- Celery (2 sticks)
- New Potatoes (450g)
- Walnuts (50g)
- Mixed Salad (100g bag))
- Beetroot (250g, cooked)

Duration: 25 minutes

Servings: 4



Method:

Boil the potatoes for 12-15 mins until just tender.

Meanwhile, flake the mackerel fillets into large pieces and cut the beetroot into bite-size chunks.

Drain the potatoes and cool slightly. Mix the salad dressing and horseradish sauce together in a salad bowl and season.

Tip in the potatoes – they should still be warm.

Add the salad leaves, mackerel, beetroot, celery and walnuts, and toss gently.

Serve with crusty bread.