

# Some Like it Hot Smoked Salmon Salad

Recipe By Sharon Lurie



Cooking and Prep:  15  
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Serves:  10

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Gluten Free, Low Carb,  
Pescetarian

Source: KosherScoop.com

It was one of those days when a quiet Shabbos lunch for four turned into a lebedike Shabbos lunch for 14. In a flash, we created this salad which has now become a family favourite! During the nine days it makes a wonderful light lunch salad.

## Ingredients (8)

### Main ingredients

- 16 ounces smoked salmon bits (or slices of smoked salmon ribboned)
- 2 red onions, peeled and sliced thin
- 8–10 ounces fresh asparagus (**chopped and cleaned properly**)
- handful of fresh chopped flat-leaf parsley (or fresh cilantro)
- 1-2 tablespoons Schug, depending on how hot you like it

- 2 teaspoons capers (*optional*)
  - 2 cups your favorite ready made Italian salad dressing, such as **Haddar Creamy Italian Dressing**
  - ground **Gefen Black Pepper**, to taste
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## Start Cooking

### For the Salad

1. Blanche asparagus (cover in boiling water and allow to stand for about 30 seconds, then place straight into cold water).
2. When cool enough to handle, slice asparagus into one-inch pieces.
3. Place asparagus, onions, flat-leaf parsley/cilantro, schug (start with one tablespoon and check for taste), and capers into a bowl.
4. Add salad dressing, mix well, add ground black pepper and just before serving, add smoked salmon. Give it a good stir.
5. Serve immediately.