

# Salmon Salad Deluxe

Recipe By *Dining In*



Cooking and Prep:  20  
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Serves:  4

Contains: 

Preference: Parve

Delicious, nutritious, and different!

Difficulty: Easy

Diet: Pescetarian, Low Carb,

Gluten Free

Source: Dining In

## Ingredients (15)

### Salad

- 3 fillets salmon, grilled
- 1 small pear, cored and coarsely chopped
- 1 avocado, peeled and chopped
- 1/2 cup sliced green onions (about 4)
- 1/2 cup honey roasted almonds, coarsely chopped
- salt, to taste

- black pepper, to taste
- 2 cups Romaine lettuce, coarsely shredded
- 4 (10-inch) tortillas
- lemon wedges
- lime wedges

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## Dressing

- 1/3 cup canola oil
  - 1/4 cup cherry preserves
  - 2 tablespoons **Kedem White Wine Vinegar**
  - 2 teaspoons yellow mustard
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## Start Cooking

### For the Salad

1. Flake salmon into large chunks.
2. In a large bowl, combine salmon, pear, avocado, green onions, and nuts. Toss with preserve mixture to coat. Season to taste with salt and pepper.
3. Serve with shredded romaine lettuce, folded tortillas and lemon and lime wedges. Great as a wrap too!

### For the Dressing

1. Blend oil, cherry preserves, vinegar, and mustard until well combined.

### Credits

Styling and Photography by Chavi Feldman