

# Smoked Salmon Salad

6 ingredients · 15 minutes · 4 servings



## Directions

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1. Hard boil the eggs by placing them in a small pot of cold water. Bring to a boil over high heat. Once boiling, remove them from heat. Cover and let stand for 12 minutes. Transfer to a bowl of ice water to cool. Once cool, peel and slice into halves.
2. Combine all ingredients into a large bowl and toss gently before serving. Enjoy!

## Notes

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### Extra Topping Suggestions

Cucumber, tomato, capers, hemp hearts, feta, pumpkin seeds or sunflower seeds.

### No Smoked Salmon

Replace with the protein of your choice.

### No Avocado Oil

Use Extra Virgin Olive Oil instead.

## Ingredients

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- 4 Egg
- 6 cups Mixed Greens
- 8 ozs Smoked Salmon (sliced)
- 1 Avocado (sliced)
- 1/4 cup Avocado Oil
- Sea Salt & Black Pepper (to taste)