



Red Salmon, Potato, Green Bean and Radish Salad



Serves
4



Prep
45 minutes



Cooking
10-12 minutes



Ingredients

1 x 213g can Princes Red Salmon (drained and larger bones removed)

500g salad new potatoes, scrubbed and chunky cut

1 small lemon, zest and 2 tbsp juice

100g fine green beans, halved and cooked

8 radishes, topped and quartered

3-4 spring onions, topped, tailed and finely sliced

150g natural yogurt

50g light mayonnaise

Sea salt and cracked black pepper

2-3 tbsp dill, chopped or torn

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	225kcal	6.2g	6.6g	1.6g	0.9g
RI%	11%	7%	9%	8%	15%

Method

1. In a medium pan cook the potatoes in boiling salted water for 10-12 minutes until just tender. Add the green beans to the pan half way through the cooking time if not cooked.
2. Drain well, rinse under cold running water then place in a large bowl, add the lemon zest and juice. Leave to cool.
3. Add the radishes, spring onions, yogurt and mayonnaise, mix together and season, then toss in the dill and spoon through. Finally, add the chunks of Princes Red Salmon, cover and chill until ready to serve.

