



Salmon and Cucumber Canapés



Serves
4



Prep
10 minutes



Ingredients

2 x 213g can Princes Wild Pacific Red Salmon, drained
150g soft cheese
15g fresh chives
1 large cucumber, cut into 1.5cm slices
3 radishes, thinly sliced

Make these delicious salmon canapés for a fabulous festive starter.

| | Calories | Sugars | Fat | Saturated Fat | Salt |
|----------|----------|--------|------|---------------|-------|
| Per 100g | 101 Kcal | 1.1g | 5.9g | 2.7g | 0.49g |
| RI% | 3% | 4% | 4% | 7% | 4% |

Method

1. Using a fork flake the salmon into small chunks. Reserve half the salmon for garnishing and mix the remainder with the soft cheese.
2. Reserve 2 of the chives for garnish, finely chop the remainder and mix with the salmon and soft cheese.
3. Using a teaspoon carefully scoop out some of the seeds from the centre of each slice of cucumber.
4. Fill the hollow with a heaped teaspoon of the salmon mixture.
5. Garnish with the remaining salmon, radish or chives.