



Salmon and Soft Cheese Canapés



Serves
4



Prep
10



Ingredients

2 x 213g can Princes Wild Pacific Red Salmon, drained
150g soft cheese
15g fresh chives
20 mini oat cakes or mini crackers of your choice
3 radishes, thinly sliced

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	196 Kcal	1.1g	11g	5g	0.93g
RI%	3%	1%	5%	9%	5%

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 cheese.
3. Place a heaped tbsp of the salmon mixture onto the oatcakes.
4. Garnish with the remaining salmon, radish or chives.