



## Salmon Avocado Toasts



Serves  
6



Prep  
15 minutes



### Ingredients

- 1 x 213g can Princes Red Salmon
- 12 slices from a thin French stick
- 1 ripe avocado, halved, pitted and peeled
- Few drops of lemon juice
- Freshly ground black pepper
- Parsley or chives, to garnish

### Method

1. Drain the can of Princes Red Salmon, removing the skin and any bones, if wished. Break the salmon into chunks.
2. Toast the slices of bread. Mash the avocado with a fork and add a few drops of lemon juice. Spread onto the toast and top with the salmon chunks. Serve, sprinkled with black pepper and garnished with parsley or chives.