



Pacific Northwest Salad

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 6 people

Ready in: 30 minutes

Ingredients

Maple Balsamic Vinaigrette

5 tbsp balsamic vinegar
1 tsp dijon mustard
3 tbsp pure maple syrup
1 cup olive oil
 pepper to taste

Ingredients

8 oz ndian candied salmon
3 cups mixed wild mushrooms
2 tbsp olive oil
2 tbsp butter
1 lb mixed greens
8 oz crumbled chevre
 Freshly ground pepper

Instructions

1. Make the vinaigrette: Whisk the ingredients together well in order listed, adding the oil slowly at the end. Taste to correct the balance of sweet and sour flavours; add more vinegar and maple syrup, if needed. Store the vinaigrette in the fridge. Just before serving, heat the vinaigrette in a skillet over low heat,

keeping it warm until you assemble the salad. Makes 1 ½ cups and can be made up to one week in advance.

2. Slice the salmon in finger length strips and set aside. Remove the stems from the mushrooms and slice the caps thinly. Just before serving, heat oil and butter in skillet, add the mushrooms and sauté until softened. Add pepper to taste and keep warm. Divide the greens evenly among 6 salad plates, mounding the greens high. Sprinkle about 2 tbsp. chevre over the greens. Stand the salmon