

Ham Hock Watercress & Pea Salad



Recipe By FoodieBook

Ref: 334

Heading: Salads

Cuisine: British & Irish

Food Type: Meat

No of Portions: 4

Ingredients & Prep

400 g Frozen peas

400 g Ham hock cooked & shredded

200 g Watercress very roughly chopped

6 Spring onion chopped

6 g Radishes thinly sliced

1 Avocado thinly sliced

Dressing

1 tbsp White wine or cider vinegar

2 tbsp Olive oil

2 tsp Dijon mustard

1 tsp Honey runny

1 pinch Salt

Method

Step 1 - Blanch the peas in salted boiling water just for 1 minute, drain & set aside to cool.

Step 2 - Place & watercress, spring onion, radish & avocado in a serving bowl, whisk dressing ingredients in a bowl, pour on the watercress mixture & carefully toss together & coat watercress.

Step 3 - Place cold peas & shredded ham hock over the top.