

# Warm Potato & Smoked Mackerel Salad



## Recipe By FoodieBook

**Ref:** 352

**Heading:** Salads

**Cuisine:** British & Irish

**Food Type:** Seafood

**No of Portions:** 4

## Ingredients & Prep

700 g New potatoes cooked & cut in half

4 Smoked mackerel fillets raw

180 g Watercress

### Dressing

200 g Crème fraiche

1 tbsp Horseradish sauce

2 tbsp Lemon juice

1/2 tsp Salt

1/2 tsp Black pepper freshly ground

### Garnish

sprinkle Fresh parsley chopped

## Suggestion & Tips

Excellent with crusty bread.

## Method

**Step 1** - Cook the potatoes in salted boiling water for 20 mins until soft, cut in half.

**Step 2** - In the meantime make the dressing by putting all the ingredients in a bowl & mixing together, set aside.

**Step 3** - Put the watercress in a serving bowl.

**Step 4** - Grill (best) or fry mackerel in a frying pan with a drop of olive oil for 3 mins per side, set aside.

**Step 5** - Cut warm potatoes in half & add to the watercress, add dressing, mix together then flake warm mackerel chunks over the top, garnish & serve.