

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.