

## **Our Favourite Smoked Salmon Salad**

(Serves 4-6)

### **Dressing:**

1/2 cup canola or vegetable oil  
1/3 cup red wine vinegar  
2 Tbsp. brown sugar  
2 Tbsp. minced chives  
1 Tbsp. curry powder  
1 tsp. soy sauce

### **Salad:**

1 head red leaf lettuce, torn  
1 cup torn spinach  
1/4 cup green onions, thinly sliced  
One 11-ounce can mandarin oranges, chilled and drained  
One 8oz pouch of Canadian Select smoked salmon  
1 avocado, sliced  
1/2 cup toasted slivered almonds

### **Preparation:**

Blend all dressing ingredients thoroughly. Set aside.  
Combine lettuce, spinach, onion, oranges and toss gently. Add smoked salmon and dressing and toss gently again. Serve on salad plates topped with avocado slices and slivered almonds. [www.canadianselect.com](http://www.canadianselect.com)