Smoked Salmon and Avocado Citrus Plate

A fresh, protein-rich plate featuring smoky salmon, creamy avocado, and zesty lemon for a light, low-carb meal.

Servings: 2 **Time:** 10 minutes

Ingredients

- 4 oz smoked salmon
- 1 medium avocado, sliced
- 1/2 lemon, sliced into wedges
- 1 tbsp olive oil
- 1 tsp fresh dill, chopped
- Salt, to taste
- Freshly ground black pepper, to taste

Instructions

1. Arrange smoked salmon slices on a serving plate.
2. Fan out avocado slices next to the salmon.
3. Drizzle olive oil evenly over the avocado and salmon.
4. Sprinkle chopped dill over the top.
5. Season with salt and pepper to taste.
6. Serve with lemon wedges on the side for squeezing.

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