Smoked Salmon Avocado Greens Stack

Fresh smoked salmon slices rest on creamy avocado and crisp mixed greens, dressed with a tangy lemon vinaigrette for a light, protein-packed meal.

Servings: 2 **Time:** 10 minutes

Ingredients

- 4 oz smoked salmon
- 1 ripe avocado
- 3 cups mixed greens
- 1 tablespoon extra virgin olive oil
- 1 teaspoon lemon juice
- 1 teaspoon Dijon mustard
- Salt to taste
- Freshly ground black pepper to taste
- 1 tablespoon chopped fresh dill (optional)
- 1 tablespoon capers (optional)

Instructions

1. In a small bowl, whisk together olive oil, lemon juice, Dijon mustard, salt, and pepper to make the dressing.
2. Slice the avocado thinly and arrange slices on two serving plates.
3. Divide the mixed greens evenly on top of the avocado slices.
4. Place smoked salmon slices delicately over the greens.
5. Drizzle the lemon vinaigrette over the salad stacks evenly.
6. Garnish with fresh dill and capers if desired.
7. Serve immediately for the freshest flavor.

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