Protein-Packed Smoked Salmon Avocado Plate

A low-carb, high-protein plate featuring smoky salmon and creamy avocado, perfect for a nutritious and satisfying meal.

Servings: 2 **Time:** 10 minutes

Ingredients

- 4 oz smoked salmon
- 1 medium avocado, sliced
- 1 tbsp fresh lemon juice
- 1 tbsp olive oil
- 1 tsp capers, drained
- Salt and pepper to taste
- 1 tbsp chopped fresh dill
- Optional: 1 cup mixed greens

Instructions

1. Arrange smoked salmon slices evenly on a serving plate.
2. In a small bowl, toss avocado slices with lemon juice to prevent browning.
3. Place avocado slices next to the salmon on the plate.
4. Drizzle olive oil over both salmon and avocado.
5. Sprinkle capers, fresh dill, salt, and pepper evenly over the plate.
6. If desired, add mixed greens on the side for extra volume and fiber.
7. Serve immediately and enjoy.

powered by dishgen