

Quick pickled radish, cucumber & smoked salmon salad



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Preparation 30 mins | Cooking 3 mins | Serves 4

400g pkt quick cook brown rice
¼ small red cabbage, finely shredded
2 Lebanese cucumbers, cut lengthways into thin ribbons
2 x 185g pkts hot-smoked salmon fillets, skinned, boned and roughly flaked
100g baby spinach leaves
Purple radish sprouts or sprouts of choice, to serve

Quick pickled radishes:

1 bunch radishes, trimmed and washed
¾ cup white wine or apple cider vinegar
2 tbs caster sugar
1 tsp sea salt flakes

Horseradish yoghurt:

1 tbs horseradish cream
½ cup Greek-style natural yoghurt
1 tbs lemon juice

STEP 1 To make the quick pickled radishes, using a V-slicer or sharp knife, thinly slice radishes. Set aside. Combine vinegar, sugar and salt in a glass or ceramic bowl. Whisk until sugar dissolves. Add radishes. Set aside for 15 minutes.

STEP 2 Meanwhile, cook rice in the microwave following packet directions. Set aside to cool.

STEP 3 To make horseradish yoghurt, combine all ingredients in a bowl and season with salt and pepper. Chill until ready to serve.

STEP 4 To serve, arrange rice, pickled radishes, cabbage, cucumber, smoked salmon and baby spinach leaves in 4 shallow serving bowls. Drizzle with horseradish yoghurt and sprinkle with sprouts and serve.