

# SALMON SAAD WITH CAPERS, DILL AND LEMON



## SERVING SIZE

5



## INGREDIENTS

| ITEM                          | QUANTITY | ITEM                          | QUANTITY |
|-------------------------------|----------|-------------------------------|----------|
| Fresh Parsley, Finely Chopped | ¼ Cup    | Celery Stalks, Finely chopped | 2        |
| Fresh Dill, Finely chopped    | 2 Tbsp.  | Small Red Onion, Minced       | ½        |
| Approved Mayonnaise           | ¼ Cup    | Capers, Minced                | ¼ Cup    |
| Lemon, Zested and Juiced      | 1        | Freshly Cracked Black Pepper  | To Taste |
| Cans Wild Salmon, Drained     | 4 (5-oz) | Kosher Salt                   | To Taste |



## PREPARATION

- ✔ In a large bowl, whisk together mayonnaise, lemon zest, lemon juice, parsley, dill, salt, and pepper.
- ✔ Stir in celery, red onion, and minced capers.
- ✔ Gently mix in the drained salmon, breaking it up slightly while keeping some chunks.
- ✔ Enjoy immediately or refrigerate to let the flavors meld.