



*Endive Smoked*

*Salmon Bites*



2 servings



10 minutes

## DIRECTIONS

1. Wash and separate endive leaves.
2. Top with smoked salmon, red onion and avocado.
3. Sprinkle with sea salt to taste, and drizzle with olive oil

## INGREDIENTS

### Ingredients

- 1 head of endive
- 4 ounces smoked sockeye salmon
- ½ medium red onion, minced
- 1 medium avocado sliced
- Olive oil to drizzle
- Sea salt

