Avocado Salmon

By Emma Theobald (marketing team, Abbeyfield)





2-4 servings

Prep: less than 30 minutes

INGREDIENTS

4 ripe avocados

3-4oz cooked salmon (cubed)

Juice of 1 1/2 lemons

3 tablespoons chopped celery

3 tablespoons chopped cucumber

2 chopped hard boiled eggs ½ pint thick mayonnaise

1/4 pint sour cream

METHOD

- Cut avocado flesh into small cubes (1/2 inches).
- 2. Mix all the other ingredients together.
- 3. Add salt and pepper to taste.
- 4. Serve in avocado shells or small dishes.