

# Crisp Salmon Salad

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## Ingredients

1 lb salmon fillet  
2 celery stalks, finely chopped  
1/2 red onion, peeled & finely sliced  
1 tbsp capers, strained  
Juice of 1 lemon  
1 tbsp extra virgin olive oil  
2 tbsp fresh dill, chopped  
Salt & freshly ground pepper

## Directions

Poach, grill or gently fry salmon. Cool.

Break salmon into chunk size pieces and add to bowl. Combine celery, red onion, capers, lemon juice, olive oil, fresh dill in a separate dish. Gently add the dressing mixture into the bowl of salmon. Mix just enough so that all pieces are coated.

Add a sprinkling of salt and ground pepper to taste. Refrigerate for at least 30 minutes to cool and to allow the flavors to blend.

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