



## CAFE THOMPSON RECIPE

# SMOKED TROUT SALAD WITH CHIVE-HONEY VINAIGRETTE

This smoked trout salad is like a gourmet take on tuna fish salad. The kalamata olives and salty fish balance perfectly with the fresh cucumber and cherry tomatoes.

**SERVES 6**

### INGREDIENTS

#### For the trout

- 1 cup cherry tomatoes, halved
- 1 English cucumber, diced
- 1/2 cup kalamata olives, pitted and diced
- 12 green onions, chopped
- 4 radishes, sliced
- 24 ounces smoked trout torn into small pieces
- 3 cups fresh spinach
- 3 cups arugula

#### For the chive-honey vinaigrette

- 3 tablespoons olive oil
- 3 tablespoons red wine vinegar
- 1 teaspoon honey
- 1 teaspoon Dijon mustard
- 1/2 cup minced chives
- 1 teaspoon honey

### DIRECTIONS

In a bowl, combine the ingredients for the dressing and set aside.

Combine the cherry tomatoes, cucumber, kalamata olives, green onions, radish and smoked trout in a separate large bowl and dress with the vinaigrette (Note: If you are making this recipe ahead of time, we recommend stopping after this step so the salad keeps for later the next).

Just before you are ready to serve, add the spinach and arugula to the bowl and toss to combine.

