

## Romley Estate Rocket & Nasturtium Salmon salad

### Ingredients

Olive oil poached salmon pieces

Rocket and baby spinach leaves

Nasturtium leaves and flowers

Cherry tomatoes – cut in half

Romley Estate garlic, chilli and herb kalamata olives

Fetta Cheese

Romley Estate Family Reserve extra virgin olive oil

Salt and pepper

### Method

Arrange all leaves on your platter, then scatter on your salmon, tomatoes and olives. Crumble fetta cheese over the salad, and add a sprinkle of salt and pepper if desired. Finish with a good drizzle of evoo, and then place your nasturtium flowers on the salad. Voila.