

# Salmon Salad

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*Provided by the Auburn Interfaith Food Closet*

RECIPE TYPE: Main Dish, Salad

SERVES: 3-4

PREP TIME: 20 minutes    CHILL TIME: 1-4 hours



## **INGREDIENTS:**

- 1 14.75-oz. can pink salmon, drained, flaked, with skin and bones removed
- 1/2 cup chopped celery (1 stalk)
- 1/2 cup chopped cucumber
- 1/4 cup thinly sliced green onions (optional)
- 1/2 avocado, thinly sliced (optional)
- 1/3 cup mayonnaise or salad dressing
- 1 tablespoon lemon juice or vinegar
- 1/2 teaspoon dried dill weed (optional)

## **DIRECTIONS:**

- 1 Combine the salmon, celery, cucumber, and optional green onions in a medium bowl.
- 2 In a small bowl, stir together the mayonnaise or dressing, lemon juice or vinegar, and optional dill weed. Pour this dressing over the salmon mixture, and toss to coat.
- 3 Cover and chill for at least one hour. Serve on a bed of salad greens topped with the avocado slices, or on top of toast or crackers.



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