



## Consejo del chef

Use this base soup to get different ones. For example: replace nuts with chestnuts or replace half of the potatoes with seasonal mushrooms.

## Raciones para 1

1  
Salmon loin  
5  
Strawberries  
10 ml  
Balsamic vinegar  
  
Salt flakes  
30 ml  
Olive oil  
  
Spinach  
  
Mini mozzarella balls

- 1 Cook the salmon loin on a non-stick pan with a dash of olive oil, around 2 minutes each side.
- 2 Meanwhile, prepare the dressing in a mortar. Smash the strawberries with a pinch of salt flakes and add the vinegar and oil set aside.
- 3 When everything is ready, assemble the salad with spinach at the bottom, the smashed strawberries, the mini mozzarella balls, the salmon loin and the dressing on the top.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/ensalada-de-salmon-espinacas-y-fresas/>

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