

Corn salad with Salmon

Ingredients

- 4 tbsp of tinned corn
- $\frac{1}{4}$ of 2 coloured peppers
- $\frac{1}{4}$ piece of red onion
- $\frac{1}{4}$ of a cucumber
- 3-4 cherry tomatoes
- A little bit of coriander
- $\frac{1}{2}$ a lime
- Salt and pepper
- 1 piece of Salmon

Method

1. Cut up the peppers and cucumber into small pieces
2. Slice the red onion
3. Cut the cherry tomatoes in half
4. Juice the lime
5. Chop up the coriander roughly
6. In a bowl add the, corn, peppers, cucumbers, red onion, cherry tomatoes, coriander and lime juice
7. Sprinkle a pinch of salt and pepper mix well.
8. Fry the salmon 3-4 minutes each side
9. Serve with the corn salad