



## COASTAL SMOKED SALMON & RICE SALAD

*Salade de riz au saumon fumé et agrumes*

**Source:** The Gilded Table – July Edition

**Prep Time:** 15–20 minutes (includes chopping and vinaigrette)

**Cook Time:** 10–15 minutes (for rice if not pre-cooked; otherwise, none)

**Serves:** 4 as a light lunch or starter, 2 as a main dish

### Recipe Description

Smoked salmon folds into cool rice, mingling with avocado, fresh herbs, and capers, all dressed in a bright citrus vinaigrette. It's a seaside daydream in edible form — light, elegant, and quietly refreshing.

### Ingredients

- 1 1/2 cups cooked jasmine or basmati rice, cooled
- 4 oz smoked salmon, torn into bite-sized pieces
- 1 ripe avocado, diced
- 2 tbsp capers, rinsed and drained
- 2 tbsp finely chopped red onion or shallot
- 2 tbsp chopped fresh dill or flat-leaf parsley
- Optional: 1/2 cucumber, peeled and diced
- Salt and black pepper, to taste

#### --- Citrus Vinaigrette ---

- 2 tbsp olive oil
- 1 tbsp fresh lemon juice
- 1 tsp orange or grapefruit juice (optional)
- 1 tsp Dijon mustard
- 1/2 tsp honey or agave
- Pinch of sea salt



Inveniam viam aut faciam.

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## Instructions

1. In a small bowl, whisk together all vinaigrette ingredients until emulsified. Taste and adjust salt or citrus as needed.
2. In a large mixing bowl, gently toss the cooled rice with the vinaigrette to coat evenly.
3. Fold in smoked salmon, avocado, capers, onion, dill, and optional cucumber. Mix just until combined.
4. Season to taste with salt and pepper. Chill 10–15 minutes before serving.
5. Serve on a vintage platter or bed of arugula leaves, garnished with a lemon wedge or edible flowers.

## Notes

- This salad is versatile — feel free to swap in hot-smoked salmon or grilled shrimp for a variation.
- Add sliced radish or fennel for extra crunch.
- It makes a lovely light lunch or an elegant starter for a summer dinner.