**Salmon Avocado Salad**Interactive version

**Ingredients**

<for 1 person>

* 125 g LAX FILÉ salmon fillet
* ½ avocado
* Approximately 37.5 g haricots verts
* Mixed green salad
* ¼ lime
* Olive oil
* Salt
* Black pepper
* Paprika
* Chilli powder

**Method**

Step 1

* C1 - Put 1 litre of lightly salted water into a pan and heat to boil
* C2 - Season the salmon fillets with salt, black pepper, paprika, and chilli
* C3 - Heat a pan to fry the salmon fillet - high heat
* C4 - Prepare the plates and cutlery

Step 2

* C1 - Boil the haricots verts for 2 minutes and keep them under running water until cool
* C2 - Grill each side of the salmon fillet for approximately 1 minute, high heat. When cooked, cut them in smaller pieces
* C3 - Turn the beans with the green salad in a bowl and add olive oil, salt, and black pepper and squeeze the lime in the bowl
* C4 - Distribute the contents of the bowl on 4 plates and add pieces of avocado and the salmon fillets on each plate and serve