



SALAMI CHIPS SALAD

INGREDIENTS:

Salad:

- 2 handfuls corn salad
- 1 packaging Sokolów classic salami chips
- 1 small mango fruit
- 8 dried tomatoes in oil with herbs
- 1/2 bunch green asparagus
- salt
- 2 tablespoons almond flakes

Dressing:

- 5 tablespoons oil from the dried tomatoes jar
- 1 tablespoon oregano leaves
- salt, freshly ground pepper

PREPARATION:

1. Finely chop oregano leaves and mix with the tomato jar oil. Season to taste with salt and pepper.
2. Fry almond flakes on a dry pan. Cut tomatoes into thin strips. Remove hard ends from asparagus, boil in salted water for 5 minutes, then pour cold water over them and cut into 3 pieces.
3. Peel the mango, then prepare mango balls using a special cutter. You can also use a knife to cut the mango into cubes.
4. On a platter put corn salad, asparagus, mango, dried tomatoes and salami chips. Pour dressing and sprinkle with almond leaves.