

RAVIOLES BOWL



Starter



Serves

2



Cooking time

2MIN



INGREDIENTS

- 8.5 oz frozen ravioles du Dauphiné
- 1/2 bunch radishes
- 1 avocado
- 7 oz cherry tomatoes
- 1/2 cucumber (5-7 oz)
- 2 handfuls young salad leaves
- 2 slices smoked salmon
- 4 tbsp salad dressing
- 1 tbsp Za'atar or Provence herbs
- 1 tsp lemon juice
- Salt
- 1 tbsp olive or avocado oil
- 1 tbsp sesame seeds

DIRECTIONS

PREPARATION

Prepare the Vegetables :

- Peel and thinly slice the cucumber. Put it in a bowl with the za'atar and a little salt and stir. Put to one side.
- Remove the stems and leaves from the radishes, wash and slice them.
- Wash and halve the cherry tomatoes.
- Slice the avocado and cover with lemon juice and sesame seeds.

Cook the Ravioles :

- Fill a large saucepan with water and bring to the boil.
- Put in the ravioles, bring the water back up to a simmer and cook for 2 min.
- Remove the ravioles with a slotted spoon.
- Put them in a mixing bowl and stir through the oil to coat them.

Plate and serve :

- On a large salad plate, arrange the salad vegetables, smoked salmon and salad leaves in an pretty pattern.