

The logo for RYVITA, featuring the brand name in white, bold, uppercase letters on a red rectangular background.

Smoked Salmon, Quick Pickled Red Onion & Dill

Preparation time: 15 minutes

Recipe by: Ryvita



INGREDIENTS

2 tbsp. cider vinegar

1 tbsp. runny honey

1/4 red onion, finely sliced (30g)

2 slices smoked salmon (56g)

2 Wholegrain Crackerbread

Few sprigs dill (4g)

METHOD

1. Whisk the honey into the vinegar then add the red onion and mix well. Leave to pickle for 10 minutes.
2. Top each Crackerbread with a slice of smoked salmon, some pickled red onion, a few fronds of dill and some cracked black pepper.

Check out more recipes at ryvita.co.uk/recipes