



NACHOS WITH MARINATED SALMON AND AVOCADO



Preparation Time
30min



Total Time
40min



Portions
3



Difficulty
fácil

INGREDIENTS

- 1 Aurum avocado
- Wheat flour pancakes
- 200g salmon
- Soy sauce
- Ginger
- Lemon juice
- Sesame seeds
- 1 Greek yogurt
- Salt and black pepper
- Red onion

PREPARATION

1. Make traditional nachos, but homemade, using wheat flour pancakes. You can use the oven to cook them or the air fryer, for about 10 minutes at 170°C.
2. Marinate the salmon with a little soy sauce, ginger, lemon juice, sesame seeds, and a little Tabasco (optional).
3. For the avocado. Use a blender and add one avocado, one Greek yogurt, salt, freshly ground black pepper, and a splash of lemon juice. If it's too thick, you can add milk until it has a creamy consistency.
4. For garnish, use a bowl and add the homemade nachos, marinated salmon, and avocado spread. For toppings, add finely chopped red onion.