



Celery and Smoked Squid with Dressing

Autumn 

A dish featuring bite-sized celery, smoked squid and carrots mixed with dressing



Ingredients (4 servings):

3-4 stalks	celery
Small bag	smoked squid
1/2 stick	carrot
Suitable amount	Italian dressing

Directions:

1. Peel the celery stalks and finely slice.
2. Cut the smoked squid into 3 cm lengths.
3. Cut the carrots into julienne strips and dip lightly into hot water.
4. Cover with dressing.

Tips:

- Pour the dressing over the salad directly before eating.