

# Surimi and Tomato Salad with Horseradish Walnut Dressing

A refreshing and flavorful salad combining the sweetness of surimi, juicy tomatoes, and crisp greens, all enhanced by a creamy horseradish-infused walnut oil dressing.



Salad

**15 min**

Total time

**Easy**

Difficulty

**220**

kcal / serving

## Ingredients

- 50g surimi sticks, sliced
- 1 medium ripe tomato, diced
- 1 handful mixed salad greens
- 1 tsp prepared horseradish (raifort)
- 1 tbsp walnut oil (huile de noix)
- 10g unsalted butter
- Salt and pepper to taste

## Steps

- 1 Melt the butter in a small pan over medium heat and lightly sauté the diced tomato for 2 minutes, then remove from heat.
- 2 In a bowl, whisk together the horseradish and walnut oil with a pinch of salt and pepper to make the dressing.
- 3 Toss the salad greens with the dressing until evenly coated.
- 4 Arrange the salad greens on a plate, top with sautéed tomatoes and sliced surimi sticks.
- 5 Serve immediately as a light and flavorful meal or starter.