

Smoked Tasmanian Atlantic Salmon Pizza



Tasmanian Atlantic Salmon is the standout amongst Superfoods. It's rich in Omega 3s and other essential nutrients for healthy hearts, active minds and youthful looks. Fast and easy to prepare, feel super by enjoying it twice a week. Tasmanian Atlantic Salmon is super-easy Superfood.

Serves 4



Prep in 5mins,
cook in 30



Approx \$3.50
a serve

- ✓ 100gms Smoked Tasmanian Atlantic Salmon
- ✓ 1 frozen pizza base
- ✓ 3/4 cup Napoli sauce
- ✓ 2 medium fresh mozzarella balls, thinly sliced
- ✓ 3 tablespoons light sour cream
- ✓ 1 teaspoon lemon zest, grated
- ✓ 2 spring onions, finely chopped
- ✓ 1 tablespoon fresh dill sprigs

Preheat oven to 220°C and brown pizza base on a lightly oiled tray. Spoon on Napoli sauce and arrange mozzarella slices and smoked salmon on top. Combine sour cream and lemon zest and dollop on salmon. Top with onion and dill and bake for 15-20mins until cheese melts.

Super-Easy Superfood

For more information visit tasmaniansalmon.com.au



Tasmanian
Atlantic
Salmon