## **Ingredients:**

- 1 can smoked mussels
- 2 cups mixed greens
- 1/2 cup cherry tomatoes, halved
- 1/4 cup cucumber, sliced
- 1/4 cup red onion, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon lemon juice
- Salt and pepper to taste

## **Instructions:**

- 1. Drain the liquid from the can of smoked mussels and rinse them with water
- 2. In a large bowl, combine the mixed greens, cherry tomatoes, cucumber, and red onion
- 3. Add the smoked mussels to the bowl and toss gently
- 4. In a small bowl, whisk together the olive oil and lemon juice
- 5. Pour the dressing over the salad and toss to combine
- 6. Season with salt and pepper to taste
- 7. Serve immediately

## Tips:

- You can also add some crusty bread on the side for a more filling lunch
- Feel free to customize the salad with your favorite ingredients

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Original ingredients requested: smoked mussels in can (Meal type: lunch)