



# Smoked Mackerel Plates



2 Servings



15 minutes

## Ingredients :

- Smoked mackerel fillets
- Lemon
- Olive oil
- Black pepper
- Salt
- Fresh parsley
- Cucumber slices
- Cherry tomatoes
- Bread or crackers



## Instructions :

1. Remove the smoked mackerel fillets from the packaging and place them on a clean plate . Let them rest at room temperature for five minutes .
2. Slice the lemon into thin wedges and set them aside for serving .
3. Arrange cucumber slices and cherry tomatoes neatly around the smoked mackerel on the plate .
4. Drizzle a small amount of olive oil over the mackerel fillets for added moisture and shine .
5. Sprinkle salt and black pepper lightly over the fish , adjusting to taste .
6. Garnish the plate with freshly chopped parsley for color and freshness .
7. Serve immediately with bread or crackers on the side for a complete smoked mackerel plate .