

# Vegan Salmon (Carrot Lox)



## Ingredients

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- 2 Medium Sized Carrots
  - 3 Tbsp of Olive Oil
  - 1 Tbsp of Liquid Smoke
  - 1 Tbsp of Lemon Juice
  - 1 Tsp of Salt
  - 1 Tsp of Pepper
  - Sprinkle of Dill
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## Method

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1. Pre-heat oven to 180c
2. Peel 2 medium sized carrots to replicate salmon slices, and steam for 5 minutes.
3. Add steamed carrots to oven dish with remaining ingredients, mix to combine.
4. Place oven dish in oven for 15 minutes
5. Cool in the fridge for 10 minutes and serve!

