

Esquiexada (Catalan Salt Cod Salad)

Serves 4

A refreshing Catalan salad of shredded salt cod, peppers, tomato and olives.

Ingredients

- About 2 cups desalted salt cod, chopped into small pieces
- 1/2 red pepper, finely chopped
- 1/2 green pepper, finely chopped
- 1/4 sweet onion, sliced very finely and soaked in water with a bit of vinegar for 30 minutes
- 2 tomatoes or 1 cup cherry tomatoes, cubed or sliced
- 1/4 cup black or kalamata olives
- Dressing: 1 clove garlic, finely chopped, with olive oil and sherry vinegar

Method

- 1** Prepare all the ingredients and arrange them on a single dish or on individual plates.
Presentation is important!
- 2** Put a little of the vinaigrette on the salad and serve cold!