

Smoked Mackerel Pâté Platter

Servings: 2

Prep Time: 8min

Cook Time: 0



Ingredients

- 2 small smoked mackerel fillets (about 75g), skin removed
- 3 tbsp low-fat natural yogurt
- juice ½ lemon
- 4 celery sticks, cut into batons
- 4 radishes
- 4 artichoke hearts from a jar, halved
- apple coleslaw

To serve

- 8 oatcakes

Directions

1. In a bowl, roughly mash the mackerel and add the yogurt, lemon juice and some black pepper. Mash again until you have a chunky pâté. Put it in a bowl, ready to serve.
2. Arrange the other ingredients on a large serving platter, with the mackerel pâté alongside, and tuck in.