



Maneki® Value Tempura Shrimp with a Savory Nectarine and Cucumber Salad

(Serves 6)

Ingredients:

½ cup raw pumpkin seeds
1 TB plus ¼ cup olive oil
Kosher salt
1 cardamom pod
1 whole clove
½ tsp coriander seeds
½ tsp cumin seeds

1 serrano chile, finely grated
1 garlic clove, finely grated
3 TB finely chopped parsley
3 TB finely chopped cilantro,
plus whole for garnish
3 TB finely chopped mint
3 TB or more to taste of fresh lemon juice

4 Persian cucumbers, cut into 1" V-shape
5-6 medium firm nectarines, cut into
1-1 ½" pieces
2 avocados, cut into 1" pieces
1 tsp toasted sesame seeds

Preparation:

1) Toast pumpkin seeds in oven at 350°F, tossing halfway through, cooking 5-7 minutes, rest and cool down, set aside. **2)** Using skillet without oil, toast cardamom, clove, coriander and cumin toss and cook for 2-3 minutes until fragrant. Remove seeds from cardamom and discard the pod. Finely grind seeds and other spices together. Mix into a large bowl with chile, garlic, parsley, cilantro, mint and lemon juice. Season with salt and toss with cucumbers, rest 5 minutes. **3)** Add peaches, avocado, and half of the pumpkin seeds to cucumber mixture and season well with salt; toss to coat. Taste and adjust seasoning with more salt and/or lemon juice. **4)** Serve topped with sesame seeds, cilantro leaves, and remaining pumpkin seeds.

Please contact your DNI Group representative today.

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