



Crane Bay® Sashimi Grade Atlantic Salmon & Katsu Hamachi Ceviche with Scallions & Mint (Serves 4)

Ingredients:

½ lb of Crane Bay® Katsu Hamachi Loins – large dice
½ lb of Crane Bay® Sashimi Grade Atlantic Salmon –
large dice
One bunch of scallions, sliced thin
2TB fresh mint leaves, course chopped
2TB sesame seeds, white

2tsp lemon zest
2tsp lime zest
1tsp fish sauce
¼ cup of lemon juice
¼ cup of lime juice

Preparation:

1) Add all of the ingredients to a large bowl and stir through to coat and combine evenly. 2) Serve and eat immediately!

Please contact your DNI Group representative today.

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