



Crane Bay® Salmon and Tuna Ceviche Nori Tacos

(Serves 12)

Ingredients:

2, Crane Bay® Yellowfin Tuna Strip bags (approximately 16 oz. each)	2 fresh ripe mangos, diced
1, Crane Bay® Atlantic Salmon Fillet (2 lb. fillet cut into cubes)	3 sliced jalapenos
½ cup Sambal Oelek	3 cups steamed rice
¼ cup of soy sauce	12 half size nori sheets (cut in half to make square shape)
4TB Sesame oil	¼ cup each black and white sesame seeds

Preparation: (Assemble 2 tacos per person)

1) Prepare rice according to rice cooker. 2) In a large bowl, combine salmon, tuna, sambal oelek, soy sauce, sesame oil to toss gently. 3) Fold in mango and jalapeno. 4) Scoop 2TB of steamed rice and place in center of nori sheet, top with 2TB of fish mixture and garnish with sesame seeds. 5) Continue with the remaining nori sheets.

Please contact your DNI Group representative today.

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