

SALMON CRUDO WITH SOY SESAME DRESSING

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COOK TIME: 10mins

SERVES: 4

CALORIES: 421 kcal (PER SERVING)

INGREDIENTS

300 g/10.6 oz sushi-grade salmon
1 shallot, thinly sliced
1/2 lime
flake salt
black pepper
2 tbsp chopped cilantro leaves

*SOY SESAME DRESSING

1 small garlic clove, minced
1 tsp grated ginger
4 tbsp olive oil
1 tbsp toasted sesame oil
3 tbsp low sodium soy sauce
1 tbsp mirin
1/2 tbsp sriracha, more to taste

DIRECTIONS

1. To make the soy-sesame dressing. Combine all ingredients, set aside.
2. Arrange the salmon slices on a plate. Top with shallot.
3. Pour the soy-sesame dressing over the salmon. Sprinkle with lime juice.
4. Finish off with flake salt, black pepper and cilantro. Serve immediately!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.