



POISSON CRU TAHITI

SCAN
HERE



Servings: 8

Ingredients

- 1 pound sushi-grade tuna, cut into 1/2-inch cubes
- 2 ounces fresh lime juice
- 2 teaspoons sea salt
- 1/2 teaspoon fresh, cracked black pepper
- 1 cup cucumber, seeded and sliced on the bias
- 1 cup tomato, medium diced
- 1/2 cup white onion, thinly sliced
- 1/2 cup coconut milk

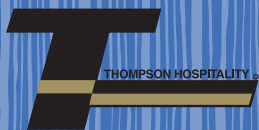
Directions

In a glass mixing bowl add the tuna, lime juice, salt and pepper. Toss to combine, cover and let sit refrigerated for 5 minutes.

Add the cucumber, tomato and onion. Toss to combine. Add the coconut milk; toss to combine. Taste for seasoning. Serve immediately.

Side dishes

Sushi Rice
Wakame Salad



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Chef Spotlight
Celebrating Foods of the World