



## **Salmon Tartare**

*BON APPÉTIT TEST KITCHEN* *BON APPÉTIT* MAY 2011

### **INGREDIENTS**

1.
  - 1 8-ounce boneless salmon fillet, skinless
  - 1/4 cup finely diced, seeded cucumber
  - 1 tablespoon fresh lime juice
  - 1 1/2 teaspoons minced fresh chives
  - 1 1/2 teaspoons minced fresh cilantro
  - 1 1/2 teaspoons grapeseed or vegetable oil
  - 1 1/2 teaspoons minced, seeded jalapeño
  - 1 1/2 teaspoons minced shallot
  - 3/4 teaspoon minced peeled fresh ginger
  - 1/4 teaspoon (scant) lime zest
  - 1/2 teaspoon Asian sesame oil
  - Kosher salt and freshly ground black pepper
  - Thick-cut potato or tortilla chips

### **PREPARATION**

- 1.
1. Place salmon on a plate; freeze until well chilled, about 20 minutes.
2. Thinly slice salmon lengthwise into 1/8"-wide sheets. Cut each sheet into 1/8"-long strips. Cut strips crosswise into 1/8" cubes. Place salmon in a medium bowl. Add cucumber and the next 9 ingredients and toss to combine. Season tartare to taste with salt and pepper. Transfer tartare to a bowl and serve with chips.

*Per serving: 181 calories, 9 g fat, 0.1 g fiber*