

Hawaiian Fish Salad

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Preparation: 15 to 30 minutes

Cooking: Less than 15 minutes

Serves: 4

Cuisine: Asian

Meal: Salad

Season: Summer



Personal version of a Hawaiian salad (with raw fish).

Notes

** You can use the canned filets but it doesn't taste as good as using fresh fish.

** You can add other vegetables at will, like mushrooms or lettuce.

Ingredients

350 g Tuna fish

1 Onion

2 Ciboulette

½ Green Bell Pepper

1 Cucumber

200 g Radish

450 g Potato

Olive oil, extra-virgin

Sesame seeds

Honey

Garlic

Mustard

Lemon juice

Salt and pepper

Directions

1. Chop tuna in chunks and cook it on a skillet with a touch of olive oil, salt & pepper.
2. Cook the potatoes and leave them aside to cool down.
3. Meanwhile, combine the seasoning ingredients, and leave it to rest for a while.
4. Meanwhile potatoes and fish get cooled and the seasoning rests, chop the vegetables.

5. Cut the potatoes in chunks or slices.

6. Mix all together, season and serve.