



Salsa Macha Ceviche Dippers

Salsa Macha Ceviche Topped Dippers topped with ceviche, sesame seeds, and chopped cilantro. Served with a side of Salsa Macha for some extra spice.

INGREDIENTS

6 oz. Lamb Weston® Stealth Fries® Potato Dippers® (S0018)

2 oz. Salsa Macha

1 oz. chili oil

1 tbsp. fresh lime juice

5 oz. fresh Ahi tuna

1 tbsp. seedless cucumber, diced

1 tbsp. sesame seeds

1 tbsp. red onion, diced

2 tbsp. cilantro, chopped

1 tbsp. salt

DIRECTIONS

1. Toss and combine tuna, 1 oz. Salsa Macha, lime juice, red onion, ½ tbsp. sesame seeds, and 1 tbsp. cilantro.
2. Cover and refrigerate.
3. Prepare dippers in accordance with manufacturer's directions.
4. Toss prepared dippers with chili oil.
5. Pull the ceviche from the refrigerator and re-toss. Add salt as needed.
6. Top dippers with prepared ceviche.
7. Garnish with remaining sesame seeds and chopped cilantro. Serve with a side of remaining Salsa Macha for extra spice.

Yield

2 portions