



Salmon Tartare Bites

Looking for your new summer obsession? These salmon tartare bites make for a flavorful and refreshing appetizer or snack perfect for any hot summer day. Our premium sashimi-grade salmon comes from the same suppliers that work with many of the most popular high-end sushi restaurants in NYC!

<p>15 minutes</p>	<p>6 SERVINGS</p>
<p>8 INGREDIENTS</p>	<p>🌶️🌶️🌶️🌶️ SPICE LEVEL</p>

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INGREDIENTS

- 6 oz salmon sashimi, cubed
- 1 tbsp sriracha
- 1 tbsp Kewpie mayo
- 1 tsp soy sauce
- 1 tsp sesame oil
- 1 tbsp scallions, chopped
- sesame seeds, to garnish
- 3-4 large rice papers

DIRECTIONS

1. Make the salmon tartare: combine your cubed salmon sashimi, sriracha, Kewpie mayo, soy sauce, sesame oil, scallions, and sesame seeds. Mix together until well combined.
2. Heat a couple inches of oil in a shallow pan. Cut each rice paper into triangles and deep fry for a few quick seconds until they turn crispy. Set them aside on a paper towel lined plate to drain any excess oil.
3. Scoop a spoonful of salmon tartare onto the rice paper chips and garnish with sesame seeds.
4. Enjoy!



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