



Fair & Square Crackers with Smoked Tuna Salad

A smoky take on the classic chip and dip, this tuna salad made from Fishwife's wild caught tuna is packed with umami flavor that pairs so well with Fair & Square's Sea Salt crackers. Keep this 15-minute recipe on hand for an easy, fun, and fulfilling lunch for kids going back to school!

Featuring Fair & Square, creator of satisfying, gluten-free, plant-based, and gut friendly snacks for all.

15 MINUTES	2 SERVINGS
11 INGREDIENTS	    SPICE LEVEL

Chip and Dip Lunch Bento

INGREDIENTS

For the smoked tuna salad:

- 2 cans of Fishwife Wild Caught Smoked Albacore Tuna
- 4 green onions, sliced
- 1 tsp fresh grated ginger
- 2 tsp lime juice
- 1 tbsp seaweed flakes
- Sea salt to taste

For the wasabi mayo:

- ¼ cup Kewpie Mayonnaise
- 1 tsp wasabi powder
- 1 tsp soy sauce

For serving:

- F & S Sea Salt crackers
- Additional seaweed flakes (optional)

DIRECTIONS

1. Make the wasabi mayo: in a small bowl, combine the Kewpie Mayonnaise, wasabi powder and soy sauce until well combined.
2. Stir together the wasabi mayo, green onions, grated ginger, lime juice, seaweed flakes, and a sprinkle of salt until well combined. Gently fold in the smoked tuna, breaking up large pieces as you go.
3. In a bento lunchbox, scoop the smoked tuna salad on one side and top with seaweed flakes. Pack a handful of Fair & Square Sea Salt Crackers for scooping on the other side of the bento box. Pair with your favorite lunchtime drink, and this quick and easy lunch is ready to go!



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