

## Salmon ceviche, cucumber and lime witlof cups



1 *SmartPoints* VALUE PER CUP |

MAKES: 16 | PREP: 15 MINS +1 HR MARINATING

- 2 tbs lime juice
- ½ tsp caster sugar
- 300g sashimi-grade salmon, finely chopped
- 1 Lebanese cucumber, halved lengthways, seeded, finely chopped
- 1 long fresh red chilli, seeded, finely chopped
- 2 tbs chopped fresh mint
- 2 tbs roasted unsalted peanuts, chopped
- ¼ cup chopped fresh chives
- 16 small witlof leaves (from 2 witlof)
- Lemon wedges, to serve

1 Combine the lime juice and sugar in a shallow glass or ceramic dish. Add the salmon and stir to coat. Cover and set aside in the fridge for 1 hour to marinate.

2 Add the cucumber, chilli, mint, peanut and 2 tablespoons of the chives to the salmon. Season with salt and pepper.

3 Divide the salmon mixture between the witlof leaves. Sprinkle with the remaining chopped chives. Serve with lemon wedges.

Enjoy!