



4780 E. Bryson St Anaheim, CA 92807  
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## **Salmon Ceviche-Style with Lime, Dill and Avocado**

Serves 4 as an appetizer

### **Items You Will Need:**

- **2 Filet** (5oz) salmon fillets
- **½ tsp** teaspoon finely chopped lime zest
- **¼ tsp** cup fresh lime juice (about 2 limes)
- **2 TBSP** finely chopped red onion, soaked in water and drained
- **¼ Cup** Olive oil
- **¼ tsp** kosher salt
- **1 tsp** chopped fresh dill
- **½ avocado** small dice
- **1 radish** sliced as thin as possible
- Freshly ground black pepper



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## **Accompaniments**

- 1 portion                      Pumpernickel bread, cut into triangles and toasted (optional)

## **Directions:**

1. Slice the salmon as thin as possible into long strips, keeping your knife at an angle. (This is easier to do if the salmon is just partially frozen.) Place the strips of salmon decoratively in one layer on serving plates and refrigerate.
2. Combine the lime zest, juice and finely chopped red onion in a bowl. Let that sit for about 5 minutes. Add the olive oil, salt and pepper.
3. Five minutes before you are ready to serve the salmon, drizzle the lime dressing over the salmon, covering the entire surface of the salmon with the dressing using the back of a teaspoon to spread it around.
4. Scatter the dill, avocado and sliced radishes over the top and serve with the pumpernickel bread toasts.