

# Quinoa Salad with Tuna Tataki

## YOU WILL NEED

1 pouch Merchant Gourmet RTE

Quinoa (CER032)

200g albercore tataki

4 spring onion - finely sliced

1/2 cucumber - finely diced

10g pickled ginger - chopped

20g piquillo pepper (PEP153)

Dressing:

2 tbsp soy sauce (SCE067)

1 tsp fish sauce (SCE265)

1 tsp chilli pepper flakes

1 tsp cayenne pepper (SPI037)

5g toasted black sesame seeds

5g toasted white sesame seeds

5g purple amaranth



**SERVES 2**

**APPROX 20 MINS**

**Leathams**  
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# Quinoa Salad with Tuna Tataki

## PROCEDURE

For the dressing whisk all the ingredients together

Add the quinoa to a large mixing bowl and break up

Add the spring onion, cucumber, ginger and piquillo

Add the dressing and mix together

Put the quinoa in a wide bowl and top with the tuna, sesame seeds and purple amaranth



**Leathams**  
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