



Delicious Caviar Salad

Prep Time: 15 min.

Cook Time: N/A

Servings: 2

- 2-3 Tsp sesame oil
- 2 oz jar of thawed caviar
- equal parts green onions & cherry tomatoes

Caviar will thaw very quickly from frozen in the jar. It is very important to use the caviar immediately after thawing. Caviar will take about 1-2 hours to thaw in the jar in the refrigerator.

Preparation: Finely chop the green onions and cherry tomatoes. Add thawed caviar to a bowl. Add 1-2 teaspoons of sesame oil to caviar. Thoroughly coat caviar with sesame oil by carefully mixing with a spoon until ingredients are combined. Let marinate for 10 minutes. Thinly slice green onion. Chop the green part from the white part of the onion. Slice white part of the onion into very small slices by first cutting lengthwise then cutting those pieces widthwise. Cut cherry tomatoes into quarters.

Add green onions and tomatoes to bowl with caviar. Add an additional 1 teaspoon of sesame oil to the bowl and mix thoroughly. You can immediately or let the mix thaw overnight for a more pronounced Asian flavor. Enjoy over cracker or bread of choice.



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