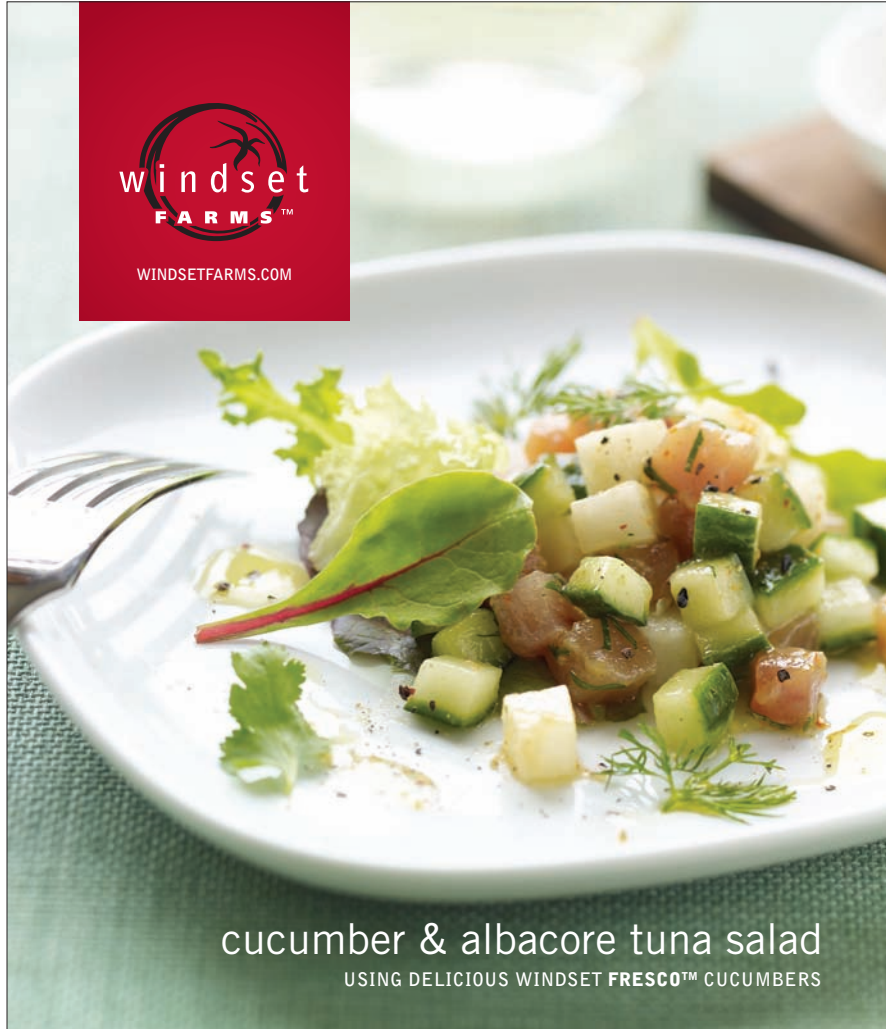




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cucumber & albacore tuna salad  
USING DELICIOUS WINDSET FRESCO™ CUCUMBERS

## cucumber & albacore tuna salad

The dressing for this dish is also excellent for seared prawns or scallops.

**Serves 4**

6 oz	sashimi grade, Albacore tuna, diced
1/3	Windset Farms™ <b>Fresco™</b> Cucumber, diced
2" piece	daikon, peeled and diced
2 Tablespoons	fresh cilantro, finely chopped
1/2 Tablespoon	fresh lime juice
1/4 teaspoon	kosher salt
1 cup	mixed baby greens
	Schichimi Togarashi, to taste**

### Dressing

4 Tablespoons	Mirin**
2 Tablespoons	rice vinegar
2 Tablespoons	soy sauce
1 Tablespoon	Dijon mustard
3 Tablespoons	extra virgin olive oil
6 Tablespoons	canola oil
1/2 teaspoon	sesame oil**
2 Tablespoons	fresh lime juice
1/2 teaspoon	kosher salt

Whisk together dressing ingredients. Toss the tuna, **Fresco™** Cucumber, daikon, cilantro, lime juice and salt together. Add the dressing and season to taste with Togarashi. Divide the mixed greens between 4 plates and top with cucumber salad. Serve with crusty bread.

\*\*Available in Asian markets or specialty department of your grocery store.



**Executive Chef  
Dana Reinhardt**



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**RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT**

