

Tuna Tartar

Recipe By *Esther Deutsch*



Cooking and Prep:  25
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Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Low Carb, No Refined

Sugar, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (9)

Main ingredients

- 1/2 pound sushi grade tuna, diced very small
- 2 teaspoons shallots, minced
- 1 teaspoon chives, minced
- 1 teaspoon [Gefen Soy Sauce](#)

- 1 teaspoon **Haddar Dijon Mustard**
 - 1 teaspoon lime juice
 - 1 teaspoon kosher salt
 - 1 tablespoon **Bartenura Olive Oil** or mayonnaise
 - 1 teaspoon seasoned rice vinegar
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Start Cooking

Prepare the Tuna Tarter

1. Mix all ingredients together until well combined. Keep refrigerated and covered until ready to serve.

Note:

Serve on your favorite cracker.