

## Raw tuna and avocado cocktail

Ingredients: (Serves 4 as a canape)

300g Sashimi grade tuna, cut into 1cm dice

Juice of 1 lemon

1 Avocado, diced

1 Green chilli, finely chopped

1 Garlic clove, finely grated

¼ Bunch Dill, roughly chopped

2 Tablespoons capers, roughly chopped

1 Baby cos lettuce, leaves separated

## Method:

1. Combine tuna and lemon in a small non-reactive bowl. Set aside for 2-3 minutes or until tuna changes colour.

2. Combine tuna with avocado, chilli, garlic, dill and capers.

3. Spoon tuna mixture into cos lettuce leaves prior to serving.

## Nutrition Information (per serve):

| 795kJ (189cal) |                |                           |
|----------------|----------------|---------------------------|
| 21.2g          | Sodium:        | 215mg                     |
| 10.1g          | Sat Fat:       | 2.2g                      |
| 1.0g           | Sugar:         | 0.9g                      |
|                | 21.2g<br>10.1g | 21.2gSodium:10.1gSat Fat: |

Fibre:

3.3g

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