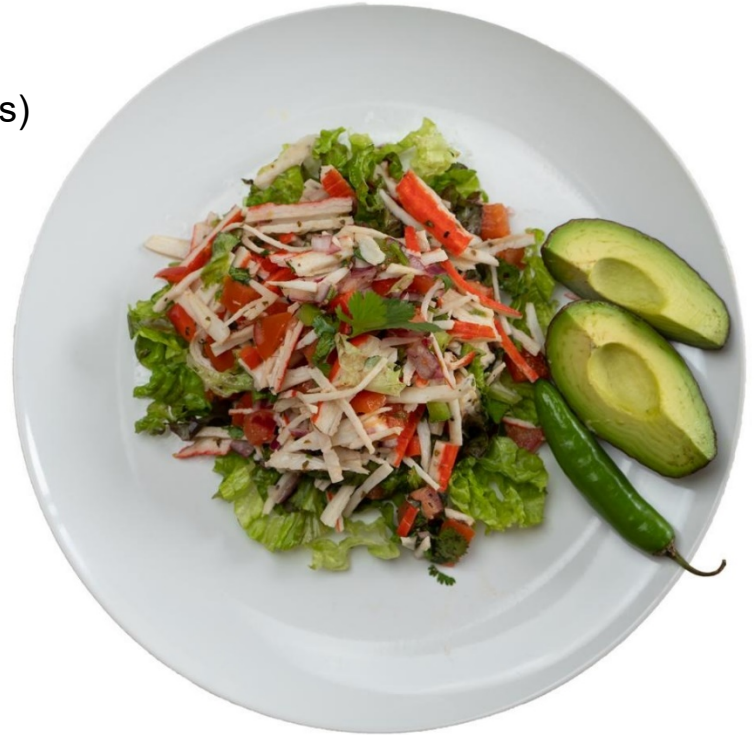


SALPICON

Servings 4

Ingredients

1/2 sliced red onions
4 tomatoes (without seeds) in cubes
1/2 cup chopped cilantro
1 piece chopped serrano pepper (seedless)
2 limes (their juice)
1 oz. olive oil
1/2 oz. vinegar
1 teaspoon of dried oregano
1/2 piece lettuce cut into strips
4 pieces **Aquamar Surimi Sticks**
1/2 piece of Avocado
Salt
Pepper



Instructions

1. In a bowl, mix the onion, tomato, cilantro, serrano pepper, lime juice, olive oil, vinegar, dried oregano, salt and pepper.
2. Marinate for 10 minutes.
3. Cut the lettuce in to strips.
4. Cut the **Aquamar Surimi Sticks** in to strips.
5. To finish the salpicon, mix all the ingredients.
6. Serve with avocado.

AQUAMAR

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