



# Tuna and lettuce cups

By Shannon Bennett

**15 minutes**

Preparation time

**Nil**

Cooking time

**10 servings**

Serves

## INGREDIENTS

- 1 baby cos lettuce
- 300 g fresh tuna loin, sashimi grade
- 30 ml olive oil
- 1 lemon, juiced
- 1 lime, juiced
- 1 teaspoon chopped mint
- 1 teaspoon chopped coriander
- 1 teaspoon chopped chives
- 5 g Sea Salt

## METHOD

1. Trim the outside of the lettuce and discard. Pick the nice paler green crunchy leaves, wash and dry.
2. Dice the tuna into 5mm size cubes.
3. Combine all ingredients except the lettuce in a glass bowl. Mix well and set aside for 6 minutes to lightly cure the fish.
4. Fill the lettuce cups and serve immediately.