



Maui, Hawaii

NO RESORT FEES | FREE WIFI | FAMILY FRIENDLY | HAWAII REGIONAL CUISINE | KIDS EAT FOR FREE



Lomi Lomi Salmon Salad

Recipe by: Executive Chef Tom Muromoto

Serving: 4

| <u>Qty</u> | <u>Unit</u> | <u>Ingredients</u> | <u>Procedures</u> |
|------------|-------------|-----------------------------|---|
| 1 | cup | Kula Mix Greens | <p><u>Step 1:</u> Clean and prepare all ingredients.</p> <p><u>Step 2:</u> Place them in a large bowl and gently toss together.</p> <p><u>Step 3:</u> Combine in a bowl and mix well.</p> |
| 1 | cup | Smoked Salmon, diced | |
| 2-Jan | cup | Sweet Maui Onion, julienne | |
| 1/4 | cup | Green Onions, chopped | |
| 2-Jan | cup | Tomatoes, seeded and diced | |
| 2-Jan | cup | Watercress, chopped 1" | |
| 2-Jan | cup | Bean Sprouts | |
| 1-Jan | cup | Cucumbers, seeded and diced | |
| 2-Jan | cup | Sesame Soy Vinaigrette * | |

Sesame Soy Vinaigrette

| | | |
|-------|------|-----------------------|
| 1-Jan | tbsp | Salad Oil |
| 2-Jan | cup | Soy Sauce, low sodium |
| 1 | tsp | Sesame Seed Oil |
| 2 | tbsp | Rice Wine Vinegar |
| 1 | tsp | Lemon or Yuzu Juice |
| 3 | tbsp | Sugar, white |
| taste | | Black Pepper |
| 1 | tbsp | Sesame Seeds Toasted |