



# Lomi-Lomi Fish

Prep Time: 20 minutes  
Bake Time: Served  
Chilled  
Yield: 6 Servings

## INGREDIENTS

**1 lb. fresh, locally sourced fish (salmon or a sustainable regional substitute), diced**

**2 medium tomatoes, seeded and diced**

**½ medium red onion, finely diced**

**2 green onions, sliced thin**

**2 Tbsp. fresh lime juice (or calamansi, if available)**

**1 Tbsp. sea salt (Hawaiian salt, if available)**

**¼ tsp. freshly ground black pepper**

## DIRECTIONS

1. **In a large bowl**, combine diced fish, tomatoes, red onion, and green onions.
2. **Season** with lime juice, sea salt, and black pepper. Toss gently to combine.
3. **Chill** for 30 minutes before serving to allow flavors to meld.

## Garnish Suggestions

1. **Traditional:** Fresh green onion curls or sprigs of watercress.
2. **Seasonal/Local Twist:** Microgreens, thinly sliced radish, or edible flowers (nasturtium, marigold).
3. **Presentation Tip:** Serve in small bowls or chilled glasses with a lemon/lime wedge on the side.



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Recipe adapted from:  
Chef Floyd