



## SALMON AND SWEET POTATO CHILEAN CEVICHE

2 bottles **Crown Prince Natural Clam Juice**

2 cans **Crown Prince Natural Skinless & Boneless Pink Salmon**, drained and flaked

2 cups shrimp broth

1/2 cup heavy cream

1/4 cup orange juice

1/4 cup lime juice

2 tablespoons mayonnaise

3/4 teaspoon ground red pepper

1/2 teaspoon dry mustard

1 tomato, diced

1/2 bunch green onions, sliced

1/2 bunch cilantro, chopped

3 sweet potatoes, peeled, steamed and sliced



Combine clam juice and shrimp broth in a medium saucepan and boil to reduce by half. In a blender, mix heavy cream, orange juice, lime juice, mayonnaise, red pepper and dry mustard. Add mixture to broth.

In a medium mixing bowl, combine salmon, tomato, green onions and cilantro. Add broth to mixture and stir. Arrange sweet potatoes on a serving platter and serve ceviche on top. *Serves 6.*

**NOTE:** To make shrimp broth, simmer 1 cup of shrimp shells or unpeeled shrimp in 2 1/2 cups of lightly salted water for 30 minutes, or until reduced to 2 cups. Strain broth to remove shells.

*Per Serving: 239 Calories (83 Calories from Fat), 9g Fat, 20g Protein, 17g Carbohydrate, 49mg Cholesterol, 815mg Sodium*