



## SHABBAT AROUND THE WORLD

with Naomi Nachman, The Aussie Gourmet

March 10, 2022



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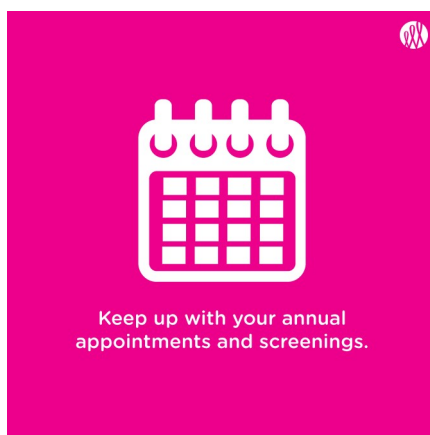
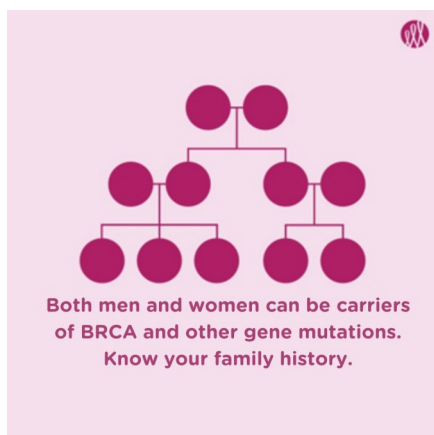
### CEVICHE

- ½ pounds salmon fillet, finely chopped
- ½ pound tuna fillet, finely chopped
- ½ cup lemon juice
- ½ cup lime juice
- 1 jalapeno pepper, seeded and finely chopped
- 2 Tablespoons olive oil
- ½ teaspoon kosher salt
- ½ teaspoon fresh ground pepper
- ½ medium red onion, thinly sliced
- 2 ripe avocados, peeled, pitted and finely chopped
- ¼ cup fresh cilantro, chopped (optional)



1. Combine salmon, tuna, lemon juice, lime juice, jalapeno, olive oil, salt, pepper, and onion in a medium bowl. Marinate, covered in the refrigerator for 2-4 hours.
2. Just before serving, add avocado to the fish mixture; sprinkle with cilantro.

This recipe is from *Perfect For Pesach* by Naomi Nachman, published by ArtsScroll/Mesorah publications. Pictures from Miriam Pascal.



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## THAI SALMON IN MISO GINGER BROTH

PAREVE YIELDS 4 SERVINGS

This is a cross between a ramen noodle soup and a fish appetizer. The fish is cooked in the broth that it's served in, giving it a punch of flavor. It makes a one-bowl meal, with soup, side, and protein all in one bowl.

- 1 (32-ounce) container vegetable broth
- ¼ cup miso paste
- 1 Tablespoon soy sauce
- juice of 1 lime
- ½ inch fresh ginger, sliced
- ½ teaspoon kosher salt
- 4 (4-ounce) slices salmon fillet
- 10 shitake mushrooms, sliced
- 6 ounces (½ package) medium wide egg noodles, cooked according to package directions.
- scallions, for garnish



1. In a medium saucepan, bring the broth to a boil.
2. Lower heat to a simmer; add miso, soy sauce, lime juice, and ginger. Cook for 5 minutes making sure the miso has been fully incorporated.
3. Add salmon; cook, covered, for 20 minutes, or until salmon is cooked through.
4. Add mushrooms; cook for 2 minutes. Remove and discard ginger slices.
5. Divide noodles among 4 bowls. Place a salmon fillet and mushrooms into each bowl; then pour the broth into the bowls over the salmon. Garnish with scallions.

**Note:** To make this carb free you can spiralize two zucchinis to use instead of the noodles.

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## **PAD THAI**

**YIELDS 10 SERVINGS**

**The combination of sweet and sour with heat spice brings a typical Thai flavor profile to this stir fry.**

- 1 (8.8-ounce) package thin rice noodles
- 1 Tablespoon sesame oil
- 4 Tablespoons tamarind concentrate
- 2 Tablespoons lime juice
- 3 Tablespoons brown sugar
- 1 tablespoon chili paste
- ¼ cup soy sauce
- ¼ teaspoon red pepper flakes
- 2 Tablespoons canola oil
- 1 medium onion, sliced into half-moons
- 1 teaspoon kosher salt
- 5 cloves garlic, minced
- ½ head Napa cabbage, shredded
- 4 eggs, lightly beaten
- 1 cup bean sprouts
- ½ cup roasted peanuts, chopped
- handful cilantro, chopped
- 1 lime, cut into wedges



1. Cook noodles according to package directions. After draining, drizzle with sesame oil to prevent noodles from sticking; set aside.
2. In a small saucepan over medium-low heat, simmer together tamarind, lime juice, chili paste, brown sugar, soy sauce, and red pepper flakes.
3. Heat canola oil in a large skillet over medium-high heat. Add onions; sauté until soft. Add salt; stir mixture for 2 minutes. Add garlic and Napa cabbage; sauté until soft.
4. Push vegetables to one side of the skillet. Add eggs; scramble until just done. Toss scrambled eggs with vegetables; add bean sprouts and cook until they begin to soften.
5. Add cooked noodles and tamarind mixture to the pan. Stir until vegetables and noodles are evenly coated. Season with additional salt and pepper, to taste.
6. Serve, sprinkling each dish with peanuts and garnishing with cilantro and lime wedges.

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