

Smoked Whitefish on Pea Shoots, Chives & Crème Fraîche

Prep Time: 5-10 minutes

½ to 1 whole **Ontario Natural Wild Smoked Whitefish**
1 box of organic crackers
½-¾ cup chopped pea shoots
¼ cup chopped chives
Crème fraîche
Sunflower oil
Cracked black pepper

PREPARATION

Thaw, rinse and remove skin from **Ontario Natural Wild Smoked Whitefish**. Place a dollop of crème fraîche on the cracker and layer the pea shoots, a few pieces of whitefish and top with chopped chives, a drizzle of sunflower oil and cracked black pepper to taste. Assemble as many as you like and enjoy!



Recipe and food styling by
Stacey Fokas, Freshalicious.



Please visit OntarioNatural.ca for full product listing and great recipe ideas.