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# Smoked Salmon Bites

**Prep Time:** 20 mins

**Total Time:** 20 mins

## Ingredients

- 1/4 cup(s) mayonnaise, reduced-fat
- 2 teaspoon wasabi, paste, or 2 teaspoons wasabi powder mixed with 1 tablespoon water
- 24 small crackers, rice, mini
- 6 ounce(s) fish, smoked salmon, cut into 24 1-inch pieces, (4-6 ounces as needed)
- 24 piece(s) ginger, pickled, small
- 1 teaspoon lemon zest, freshly grated

## Preparation

1. Mix mayonnaise and wasabi paste (or reconstituted wasabi powder) in a small bowl.
2. Top each cracker with 1 piece salmon, 1/2 teaspoon wasabi mayonnaise, 1 piece pickled ginger and a sprinkling of lemon zest.