



Tuna TarTare

Source: Ms. C.P.

Serving Size: 4

Prep Time: ~ 30 min

Cooking Time: ~ 10 min



NOTE: Make sure the Tuna is fresh!

Instructions

- Cut the tuna into ¼ inch dice and place it in a medium bowl.
- In a small bowl, combine the olive oil, lime zest, lime juice, wasabi, soy sauce, Tabasco, salt and pepper.
- Pour the mixture over the tuna, add the green onion and jalapeno, and (gently) mix well.
- Cut the avocado in half, remove the seed, and peel.
- Cut the avocado into ¼ inch dice.
- Carefully mix the avocado into the tuna mixture.
- Add the toasted sesame seeds and season to taste.
- **Allow the mixture to sit in the refrigerator for at least one hour** for the flavors to blend.
- Serve on crackers.

Ingredient List

- 1 lb. sashimi-quality tuna fillet, preferably bigeye or yellowfin
- Grated zest of 1 lime
- 3 tbs freshly squeezed lime juice (1~2 lemon)
- 1 ripe Haas avocado
- ¼ cup minced green onions (2 green onions)
- 2 tsp minced fresh jalapeno pepper, seeds removed (1 jalapeno pepper)
- 4 tbs olive oil
- ½ tsp wasabi powder
- 1-1/2 tsp soy sauce
- 6 dashes Tabasco sauce
- 1-1/2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 1 tsp toasted sesame seeds