



Seared Ahi Tuna with Asian Avocado Salsa

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Ingredients

- 2 tablespoons minced fresh ginger
- 4 garlic cloves minced
- 4 limes juiced
- zest from 2 limes
- 1/2 cup chopped fresh cilantro leaves
- 1 ½ red jalapeño chiles minced, plus ½ red jalapeño thinly sliced
- 2 green onions finely sliced
- 3 tablespoons fresh squeezed orange juice
- 1/3 cup soy sauce
- 1 tablespoon honey
- kosher salt and freshly ground black pepper
- 1 teaspoon dark sesame oil
- 1/4 cup extra-virgin olive oil
- 2 tablespoons canola oil
- 2 8- ounce sushi grade ahi tuna steaks
- 1 ripe avocado pitted and diced into 1 inch chunks
- ¼ cup pea shoots
- 2 cups steamed green beans
- 1 teaspoon sesame seeds
- cilantro for garnish

Instructions

1. Combine the ginger, garlic, lime juice, lime zest, orange juice, cilantro, jalapeno, soy sauce, honey, salt, sesame oil and olive oil in a large bowl. Set aside or refrigerate until ready to serve.
2. Heat a large cast iron skillet on high add the canola oil. Sprinkle the tuna steaks with salt and sear in skillet for 1-2 minutes, depending on thickness, on each side.
3. Place ¼ cup or so of sauce on a plate and place the tuna on top of the sauce with the green beans on the side. Add more sauce to the top of the tuna and garnish with avocado, jalapeno slices, cilantro and pea shoots. Dress the green beans with 1 teaspoon or so of the sauce and garnish with more cilantro and sesame seeds.

Notes

slightly modified from Simply Recipes