

Serves 6-8

Seared Asian Tuna

featuring... 34° Sesame Crispbread

Ingredients:

24 pieces **34° Sesame Crispbread**
4 oz. sushi-grade yellowfin tuna
1 red or yellow bell pepper, cut into thin strips 1" long
2 scallions, thinly sliced
1 tbsp. soy sauce
2 tsp. sesame oil
Sriracha hot sauce, if desired
Black and white sesame seeds, for garnish

Directions:

- Generously season tuna with salt and pepper on both sides. Heat a small sauté pan over medium-high heat. When hot, add sesame oil and immediately add tuna filet. Sear tuna over high heat for about 2 min. per side. Set cooked tuna aside on a small plate and drizzle with soy sauce.
- Combine pepper strips and scallions in a small bowl and dress lightly to taste with sesame oil, soy sauce and Sriracha.
- Cut cooked tuna into small, thin strips; each slice should have a nice balance of cooked and raw tuna.
- On a platter, gently mound a small amount of the pepper mixture on each sesame crispbread and top with tuna.
- Garnish with black and white sesame seeds and serve at once.

Tip: This colorful and healthy combination would also look and taste great with shredded carrot and purple cabbage.



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