



Recipes

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Tortilla Crusted Ahi

Serves 1

Ingredients:

2 Mission® 6" Yellow Corn Tortillas (06942)

Salt and Pepper to taste

3 oz. piece Ahi Tuna

4 tsp. Canola Oil

Directions:

1. In a food processor, process the tortillas to a coarse crumb. Season with salt and pepper.
2. Coat the top and bottom of the Ahi with a little of the oil and dredge in the tortilla crumbs. Firmly press the crumbs onto the fish.
3. Heat the remaining oil in a skillet over med-high heat until it just starts to smoke. Sear the Ahi on the crusted top and bottom. Once the crumbs have turned golden brown remove from the pan and slice.