



Recipes

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Blackened Ahi Tuna Tacos

Prep Time: 10 Minutes

Cooking Time: 4 Minutes

Serves 5

Ingredients:

6 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

.25 tsp. Extra Virgin Olive Oil

16 oz. Rare Ahi Tuna

1 oz. Cajun Spice

2 oz. Sesame Seeds , toasted

4 oz. Watercress

3 oz. Jicama , finely julienned

3 oz. Red Bell Peppers , finely julienned

3 oz. Red Onions , finely julienned

3 oz. Green Onions , diced

4 oz. Fresh Cilantro , chopped

2 oz. Ponzu Sauce

1 oz. Green Wasabi

3 oz. Avocados

1 Lemon , sliced

Directions:

1. Preheat a flatiron to high heat. Brush ahi tuna with oil and coat with a mixture of cajun spice and toasted sesame seeds.

2. Place on HOT flatiron and sear all sides for 30 seconds so the inside remains rare pink.

3. Remove and set aside to cool. Slice into ¼" vertical wheels so the outside is blackened sesame crust and the inside is rare pink meat.

4. Heat Mission® Grill-Ready™ Par-Baked Tortilla on flatiron for 30 seconds per side. Spread some wasabi on tortilla, then scoop sliced fish into tortilla.

5. Place greens and vegetables on top and drizzle with ponzu sauce and toasted sesame seeds. Serve with sides of ponzu sauce, lemon wedges and wasabi.