



Recipes

MISSIONFOODSERVICE.COM

Seared Ahi Tuna Lettuce Wraps with Crispy Tortilla Strips

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 1

Ingredients:

8 oz. Mission® Pre-cut Unfried White Corn Tortilla Strips (06771)
4 Boston Bibb Lettuce Leaves
4 oz. English Cucumbers , julienne
2 oz. Carrots , julienne
2 oz. Red Bell Peppers Strips
6 oz. Daikon Strands
2 oz. Red Onions , shaved
2.5 oz. Sushi Grade Ahi Tuna
1 tsp. Sea Salt
1 tsp. Cracked Black Pepper
1 Tbsp. Vegetable Oil
3 oz. Kung Pao Sauce

Directions:

1. Place Mission® Pre-cut Unfried Tri-Color Tortilla Strips in 350° fryer for approximately 35-45 seconds. Remove from heat and season with salt and pepper.
2. Place sea salt and cracked black pepper in bowl.
3. Roll tuna in sea salt and cracked black pepper, shaking off excess if necessary.
4. Heat vegetable oil in sauté pan over medium high heat. Add tuna when pan is hot but not smoking and sear on both sides until desired doneness. Let cool.
5. Place all ingredients on platter in compartments to serve.