



## Recipes

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### Ahi Tuna Kabobs

Prep Time: 40 Minutes

Cooking Time: 5 Minutes

Serves 2

#### Ingredients:

- 1 each 12" Chile Herb Wrap (18674)
- 1 oz. vol. + brushing Olive Oil
- 1 tsp. Fresh Garlic , minced
- 1/4 tsp. Sea Salt
- 1/2 tsp. Cracked Black Pepper
- 1/2 tsp. Fresh Cilantro , chopped
- 6 oz. wt. Fresh Ahi Tuna Steak
- 1/2 portion Avocado , sliced into wedges
- 8 each Jalapeño Pickled Onions and Cucumbers , see related recipe
- Cilantro Oil to garnish , see related recipe

#### Directions:

1. Place chile herb tortilla on worksurface. Use a 3" cookie cutter and cut into discs. Using a skewer, stack tortilla discs together and pierce a hole in the center of the discs.
2. Place on oiled 1/2 sheet pan. Brush tops of chile herb discs with oil and season lightly with salt if desired. Bake at 350 for approximately 10 minutes or until tortillas begin to turn lightly golden brown. Remove from oven and cool.
3. Whisk 1 oz. olive oil with garlic, sea salt, black pepper and cilantro together in a mixing bowl. Coat ahi tuna in seasoned oil.
4. Place 1 Tbsp. of oil in sauté pan over medium high heat. When pan is hot and almost smoking, sear tuna on each side for 20-30 seconds.
5. Remove from heat and chill completely.
6. Cut tuna into 3" strips approximately 1/4" thick.
7. When ready to serve skewer one tortilla disc on 9" skewer. Add one slice tuna, pickled onion, avocado wedge and pickled cucumber. Repeat 2 more times and finish each kabob with a chile herb tortilla disc.



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### Jalapeno Pickled Onions and Cucumbers

Serves 1

#### Ingredients:

5 oz. vol. Apples Cider Vinegar  
5 oz. vol. Granulated Sugar  
2 tsp. Fresh Jalapeños , minced  
1 cup Red Onion , chopped into 2# wedges  
1 cup English Cucumber , sliced into 1/4" discs  
2 tsp. Fresh Cilantro , chopped  
1/4 tsp. Kosher Salt

#### Directions:

1. Heat vinegar and sugar together in a small saucepot over medium heat. Stir to dissolve sugar.
2. Bring to a simmer and reduce by 25%.
3. Remove from heat and add in jalapenos, fresh cilantro and kosher salt.
4. Cool completely.
5. Fold in onions and cucumbers.
6. Hold refrigerated until ready for use.

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### Cilantro Oil

Serves 1

#### Ingredients:

3 oz. wt. (1 bunch) Fresh Cilantro , chopped  
12 oz. vol. Vegetable Oil  
1 whole Lime , Lime Zest  
1 tsp. Kosher Salt  
1 tsp. Jalapeños , minced  
1.5 oz. wt. (1 bunch) Green Onions , tops only, chopped

#### Directions:

1. Place all ingredients in a blender and puree until smooth.
2. Place in a squeeze bottle and hold refrigerated until ready for use.