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Seared Ahi Tuna Tortilla Crisps

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

120 each Pre-cut Unfried White Fresh Style Chips (29716)

30 oz. Ahi Tuna Loin , cut into quarters lengthwise

Salt and Pepper to taste

12 each Egg Whites

3/4 cup Water

1 1/2 cups Black Sesame Seeds

1 1/2 cups White Sesame Seeds

Vegetable Oil , as needed

2 1/2 cups Asian Citrus Sauce , see related recipe

2 1/2 cups Red Cabbage , fine shred

2 1/2 cups Avocado Crème , see related recipe

Directions:

1. Pre-heat fryer to 350°F and deep fry chips for 30-45 seconds or until bubbling stops.
2. Make egg wash by combining egg whites with water.
3. To make each serving, season 2 1/2 ounce tuna with salt and pepper, coat with egg wash and roll into combined sesame seeds to coat 4 sides. Heat oil in a sauté pan, over medium-high heat, and sear tuna evenly on all four sides until cooked medium-rare or desired doneness. Cut into 10 equal slices, reserve.
4. To plate, on each nacho chip, drizzle 1 teaspoon Asian Citrus Sauce, top with 1 teaspoon red cabbage, a slice of tuna and a 1 teaspoon dollop of Avocado Crème. Repeat with 10 nacho chips per plate.



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Avocado Crème

Prep Time: 3 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 each Avocado , peeled and seeded

1/3 tsp. Lime Juice

1/8 cup Sour Cream

1/8 tsp. Cumin

1 1/5 tsp. Cilantro , minced

Directions:

1. In a stand mixer combine all ingredients and whip on medium speed for 2-3 minutes or until smooth.

Reserve.

Asian Citrus Sauce

Prep Time: 15 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/4 cup Honey

1/8 cup Soy Sauce , low-sodium

1/8 cup Lime Juice

1/8 cup Lemon Juice

1/8 cup Orange Juice

1/8 tsp. Ginger , ground

Directions:

1. In a small sauce pan, over medium heat, combine all ingredients. Reduce to about half. Reserve.