



Tuna Tortilla Maki Roll

Serves 5

Ingredients:

- 6 oz. Sushi Grade Tuna
- 1 oz. Scallion , green part only, sliced thin
- 2 Tbsp. Fresh Cilantro , chopped
- 1 Tbsp. Soy Sauce
- 1 1/2 tsp. Lime Juice
- 1/4 tsp. Kosher Salt
- 1/4 tsp. White Pepper
- 1 Small Avocado
- 3 Mission® 6" Fry-Ready Tortilla (37186)
- Oil for frying
- 2 1/2 oz. Romaine Lettuce , shredded
- 1 Tbsp. Rice Wine Vinegar
- 2 tsp. Sesame Oil
- Salt and Pepper to taste
- 1 oz. Mission® 12" Spinach Herb Wrap (10251) , cut into strips
- 1 Tbsp. Black Sesame Seeds

Directions:

1. Cut the tuna into 1/4" dice and set in a bowl. Add the sliced scallions, cilantro, soy sauce, lime juice, salt and pepper. Mix well and reserve.
2. Peel the avocado and remove the pit. Slice lengthwise into about 12 thin strips. All of the avocado may not be needed. Set aside.
3. Lay the Mission® flour tortillas on a clean work surface. Place an equal amount of the tuna mixture on the bottom third of each tortilla, forming a one inch thick line running from left to right. Cover the tuna with avocado slices.
4. Roll the tortilla snug. Immerse the roll in the pre-heated 350° F oil, holding the overlapping lip closed with tongs. Fry for about 40 seconds. The tortilla will puff slightly and crisp. Remove and place on a paper towel to absorb the excess oil. Repeat with the other two tortillas.
5. Toss the romaine lettuce with the rice vinegar, sesame oil, salt and pepper. Place an equal amount of the lettuce in the center of 5 plates.
6. Carefully slice each of the Maki rolls into 5 slices. Symmetrically place three slices around each of the plated greens.
7. Garnish the greens with the strips of Garden Spinach Herb wrap and sprinkle the plate with black sesame