

Ahi Tuna Sandwich with Ginger-Wasabi Mayonnaise

Ingredients

4 each Ahi Tuna steaks	2 1/2 cup thinly sliced cabbage
1/2 cup mayonnaise	1 1/2 cup shredded carrots
6 tbsp fresh lime juice, divided	4 buns or 8 slices of bread
1/3 cup drained pickled ginger	Butter, room temperature
1 tbsp plus 1/4 cup soy sauce	
2 tsp wasabi paste	
1/2 tsp toasted sese oil	

Directions

Blend mayonnaise, 2 tbsp lime juice, ginger, 1 tbsp soy sauce, wasabi paste & sesame oil in food processor until smooth. Season to taste with salt and pepper.

Mix cabbage and carrots in a medium bowl. Add 4 tbsp lime juice & toss. Season with salt and pepper.

Place tuna on plate and pour 1/4 cup soy sauce over; turn to coat. Let tuna and cabbage stand at least 15 minutes, up to 1 hour, tossing cabbage and turning tuna occasionally.

Preheat grill or grill pan. Grill buttered rolls or bread. Transfer bread to plates. Spread cut sides with wasabi mayo and add cabbage slaw.

Grill tuna to desired degree of doneness, 1-2 minutes per side for medium-rare.

Place tuna on cabbage, top with more cabbage, and more wasabi mayo. Top with bread or roll.

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