

Ahi Tuna Sliders

Ingredients

2 lbs fresh tuna, cut into cubes	16 mini buns / rolls
3-4 cloves garlic, finely grated	1/2 cup pickled ginger
2 tbsp soy sauce	1 English cucumber, thinly sliced
1 tbsp chives, chopped	1/2 cup duck sauce
Salt & black pepper	
2 tbsp extra virgin olive oil	

Directions

Place cubed tuna in food processor and pulse to coarsely grind the fish. Transfer to bowl and mix in garlic, soy sauce, chives, salt & pepper. Using hands, form mixture into 16 or so small patties.

Heat olive oil in large pan over medium high heat. Cook your sliders 3-4 minutes per side until brown and cooked.

Place slider on bun with several slices of pickled ginger, cucumber & duck sauce. Enjoy!

Yields: 4-6 servings

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