

SEARED TUNA WITH TROPICAL FRUIT SALSA

SERVES 4

Ingredients

4- 5 OZ PIECES AHI TUNA, PREFERABLY #1 GRADE

TROPICAL FRUIT SALSA- SEE RECIPE

BROWN RICE-SEE RECIPE

Method

PREHEAT A SAUTE PAN. SEASON BOTH SIDES WITH SALT AND PEPPER. ADD 1 OR 2 TBS. COOKING OIL TO PAN.

SEAR TUNA FOR ABOUT 25-30 SECONDS ON BOTH SIDES. SERVE WITH BROWN RICE AND TROPICAL FRUIT SALSA.





