



Perfect Hors d'oeuvres Spicy Ahi Tuna

Prep Time: 10 min.

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Cook Time: N/A

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Servings: 4

- Saku Block Ahi Tuna (10-14 oz)
- 1 Bunch of Green Onions
- Mayonnaise (1/2 cup)
- Sriracha Hot Sauce (3 tsp)
- Sesame Oil (1 tsp)

Preparation: Thaw tuna in package by placing in a large bowl with cold water. It will take approximately 1-2 hours to thaw. Once thawed, open package and lightly rinse tuna with cold water. Pat completely dry with paper towel. Next you want to use a really sharp knife to cut your block into small cubes. Place cubes in large serving bowl. For the green onions; slice the bottom white sections from the green stalk. Thinly slice green stalks. Cut white sections down the middle. Then thinly slice the white halved sections. Because the white stalks are so thick, splitting them in half before slicing them into smaller pieces will help ensure there isn't too strong of onion flavor in any bite. Add your sliced green onions to tuna. Add 1/2 cup of Mayonnaise or Vegenaise (if you like less Mayonnaise, you can use 1/3 of a cup). Next will be to add your Sriracha – add 3 teaspoons (2 teaspoons if you want it less spicy). Then add 1 teaspoons of sesame oil. Throw your sliced green onions in and lightly mix in a folding fashion to incorporate all of your ingredients. The sauce should finish up nicely with a pink color to it. Enjoy with a cracker like Wheat Thins or use as the base for a Spicy Tuna Roll.



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