



Ahi Tuna Tacos with Mango Guacamole

Serves 4-6

Ingredients:

SEARED AHI TUNA

- 1.5 lbs. tuna steaks
- 1/3 cup soy sauce
- 1 teaspoon red chili sauce
- 1 teaspoon fresh grated ginger
- 4 tablespoons sesame seeds
- 4 tablespoons olive oil

MANGO GUACAMOLE

- 4 medium avocados, ripe
- 2 tablespoons fresh cilantro, diced
- 2 tablespoons fresh lime juice (divided)
- 1/2 teaspoon salt (or more, to taste)
- 1 cup fresh mango, cubed

OTHER

- 1/4 cup chopped cilantro
- 1/4 cup minced red onion
- 8-12 street taco flour tortillas

Directions:

First, place tuna steaks in a large bowl or a plastic bag.

Make ahi tuna marinade and add soy sauce, chili sauce, grated ginger, and lime juice to a small mason jar. Tighten cover and then shake the jar until all ingredients are combined. Pour mixture over the ahi tuna steaks.

Seal the plastic bag and place the steaks in the fridge and let marinate for at least 30 minutes (the longer the better!).

While tuna is marinating, make the mango guacamole: First, peel mango and then cut into small cubes. Set aside. Next, remove the flesh and pit from the avocados and place into the bowl. Using a fork, mash until they've reached desired consistency. Add in diced cilantro, lime juice, salt, and cubed mango to the avocado. Stir until mixed completely. Give the guacamole a taste and add more salt as needed.

Remove ahi tuna steaks from the refrigerator and then remove from the marinade. Pour sesame seeds on a plate and coat every part of both tuna steak with sesame seeds.

Heat a large skillet over medium/high heat and 2 tablespoons of olive oil. When the olive oil is fragrant, add one tuna steak to the pan and sear for 30 seconds to 2 minutes on each side. Repeat for the second tuna steak. Let seared tuna steaks rest for 2 minutes and then thinly slice.

Place in tortilla and serve with mango guacamole, cilantro and red onion – enjoy!