



# SEARED Tuna Taco



## Seared Tuna Taco - Serves 2

### INGREDIENTS

#### MARINADE

400gm fresh tuna cut into 1 inch slices  
1 chipotle, ground to a rough powder  
½ tsp dried oregano  
Zest of 1 lime  
2 Tablespoons extra virgin olive oil  
Salt to season

#### PICKLED RADISHES

12 radishes, thinly sliced  
Juice of ½ lime

#### SALSA

1 Jalapeno, finely diced  
150g fresh pineapple, diced  
Juice and zest of 1 lime  
3 Tbsp coriander, finely chopped

#### AVOCADO CREMA

2 small ripe avocado  
100ml sour cream  
1 teaspoon chipotle in adobo

#### TO SERVE

150g Red cabbage, finely shredded  
8 medium Tortilla's

### METHOD

Prepare your BBQ – you want the flame to have turned to embers for this recipe.

Lay the tuna into a shallow tray and sprinkle both sides with chipotle, oregano, lime zest and salt. Drizzle over the olive oil and coat well on both sides.

Place the radishes into a small bowl, sprinkle with a little salt and squeeze over the lime juice. Mix well and leave to pickle.

Next mix all the ingredients together for the salsa.

Lay the tuna on the BBQ and cook for 1 minute on each side. Remove from the BBQ and let them rest up for a couple of minutes on a tray.

Meanwhile heat the tortillas on the BBQ until they are warm and lightly charred but still pliable.

Slice the tuna and begin to assemble some tacos.

Spoon the avocado crema down first, then cabbage, tuna slices and then the salsa. Finally sprinkle over some pickled radishes and serve.