

Bone Suckin' Yaki Seared Ahi Tuna



Bone Suckin' Yaki Seared Ahi Tuna

Want something fresh, healthy and flavorful? This Bone Suckin' recipe has it all!

Ahi Tuna Ingredients:

Tuna Steaks, 4 Sashimi Grade
Olive Oil, 1 Tbs

Marinade Ingredients:

Bone Suckin' Yaki, ½ cup
Cilantro, 2 Tbs freshly chopped
Garlic Clove minced, 1 small
Jalapeño, 1 tsp diced fresh
Lime Juice, 1 lime

Mango Salsa Ingredients:

Mangos, 3 ripe cut into small chunks
Roasted Red Peppers, 2 Tbs chopped
Garlic Clove, 1 small minced
Jalapeño, 1 Fresh diced
Lime Juice, 2 limes
Salt + Pepper to taste



In a small bowl whisk together the above marinade ingredients. Gently pierce tuna steaks with a fork on both sides and place in re-sealable bag. Pour Marinade over tuna and place in the refrigerator for 15 mins. Combine above Mango Salsa ingredients in bowl and set aside. Add olive oil to a sauté pan and pre-heat over Medium. Remove tuna from re-sealable bag place in pre-heated sauté pan. Cook 30 seconds - 1 minute on each side depending on how you like your tuna prepared. Rare tuna will only need 30 seconds on each side. While searing the tuna add remaining Marinade Ingredients to pan. Remove and slice ¼ inch thick. Serve with Mango Salsa.

More Bone Suckin' Recipes at BoneSuckin.com or give us a call at
1-800-446-0947 / 919-833-7647

Made In The USA!