



Seared Ahi & Avocado Crisps

By Debbie Kornberg

Ingredients:

1 package of eggroll wrappers
¼ cup Canola Oil
4oz Ahi Tuna
1oz **The Spice Way Espresso Meat Blend**
1- 2 Tbsp. **The Spice Way House Blend Olive Oil**
Pinch of **The Spice Way Sea Salt**
1 Shallot, sliced into rings
½ Avocado, minced into small pieces

Ingredients for Sauce:

1 Tbsp. Toasted Sesame Oil
1 Tbsp. Soy Sauce
1 tsp. Rice Vinegar
1 tsp. **The Spice Way Honey**
Optional – Add a little Chili Oil for heat too.

1 tsp. **The Spice Way White Sesame Seeds**, garnish
1 tsp. **The Spice Way Black Sesame Seeds**, garnish

Instructions:

- 1) In a deep pan, heat up canola oil until hot.
- 2) Cut each 4 eggroll wrapper into four equal squares to give you 12 squares.
- 3) Place each square into the hot oil so it crisps up and is golden brown. This will only take a couple of minutes. Let drain on a paper towel and set aside.
- 4) Place Espresso Meat Blend on a plate and coat the outside of the ahi with spices so it is well rubbed in.
- 5) In a sauté pan, heat up olive oil and sauté shallots for 4 minutes then add ahi. Just cook ahi until it is seared on each side and still red on the inside. (Keep that fish still swimming & raw on the inside.) Set aside to rest while preparing sauce.
- 6) Combine all sauce ingredients into a bowl and whisk to blend well.
- 7) Mince seared ahi into very small pieces. Add minced avocado and mix together.
- 8) Place a small amount of ahi and avocado on each fried square, drizzle sauce on top of each one and garnish with sesame seeds. Eat immediately so the sauce does not make the crisp soggy. YUM!!