

## Ahi Tuna in Jalapeno and ginger sauce w/ Japanese Risotto

Items needed for recipe:

- 4oz. Ahi Tuna – sliced very thinly and placed in refrigerator
- ½ Avocado – sliced thinly
- 1 Jalapeno – seeded and finely chopped
- 2 tbl. Ginger – finely chopped
- 2 Shitake Mushrooms - chopped
- 1 Clove Garlic
- 2 tbl. Chili Oil
- ¼ Ponzu Sauce
- 1 cp. White Rice - Steamed
- Powdered Dashi – Use directions on container for the appropriate amount of water and boil
- Parmesan Cheese
- Cream and butter – a dash of both
- Juice of 1 Lime
- S+P

To begin, steam rice and boil the Dashi with the necessary amount of water. Once these items are ready, put aside.

In a sauté pan on medium heat, use half the Chili Oil and cook Mushrooms, slightly. Add Garlic with 1cp. Dashi Broth and an equal amount of Steamed Rice-stir. Once combined, add a pinch of Parmesan, dash of Cream and butter, and salt & pepper. Turn heat off and cover.

Then, slice the Tuna and Avocado very thinly, cover with plastic and place in the refrigerator.

Use a sauté pan and add remaining Chili Oil. Once hot, add Ginger and Jalapeno- but be careful not to burn, as they cook very quickly. Add Ponzu sauce, juice of ½ Lime and pinch of salt and pepper.

Remove Tuna and Avocado from refrigerator and spoon the hot sauce over the top. You will notice the Tuna begins to cook slightly from the heat. Serve with the Japanese Risotto and enjoy.

-A. Redlitz