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Bluefin Tuna Spicy Nachos

By Chef Chris Rugg, Ukiyo Cape Cod Japanese Style Cuisine

Ingredients

- fresh bluefin tuna, sashimi grade, scrap pieces with sinew *
- 1 Tbsp sesame oil
- 1 Tbsp chili oil
- 1/2 to 1 Tbsp siracha
- 2 tsp minced red onion
- 1/2 cup microgreens, loosely packed
- wonton skins (cut into triangles and fried until crispy)
- sesame seeds (garnish)

Directions for 1 serving

- Hold one end of tuna and lightly scrape tuna meat with the edge of a spoon to remove meat from the sinew (see video).
- Mix together sesame oil, chili oil, siracha, and minced red onion. (adjust spice level to taste).
- Add tuna pieces to spice mix and stir.
- Plate: Spread out 1/2 cup of microgreens and top with 3 fried wonton skins. Spoon the spicy tuna over the wonton skin chips. Sprinkle with black and white sesame seeds.

* You can choose to use better cuts of tuna for this recipe. The beauty of spicy tuna is that it uses the bits and pieces with tough sinew that are often discarded when preparing loins or sushi.