



Fresh, fast, and full of flavor — ahi tacos that taste like summer!

## **Seared Ahi Tacos**

### **Ingredients:**

- 2 ahi tuna steaks
- Salt, pepper & sesame seeds (optional)
- 1 tbsp olive oil
- 4–6 corn tortillas
- 1 cup shredded cabbage or slaw mix
- 1 avocado, sliced (optional)
- Sriracha mayo or your favorite taco sauce

### **Instructions:**

- Pat tuna steaks dry and season with salt, pepper, and sesame seeds.
- Heat olive oil in a pan over high heat.
- Sear tuna for 1–2 minutes per side (rare to medium-rare).
- Slice thinly.
- Warm tortillas, fill with slaw, tuna, avocado, and sauce.
- Serve immediately for fresh, vibrant flavor!