



## Pepper Seared Tuna with Wasabi

Recipe Courtesy of Emeril Lagasse

- 1/2 pound tuna loin
- 1/2 cup cracked black pepper
- 1 tablespoon olive oil
- 1 tablespoon wasabi
- 1/4 cup water
- 1/2 cup small diced avocado
- 1/2 cup small diced tomatoes
- 10 fresh cilantro sprigs
- 2 tablespoons sesame oil
- Salt and pepper
- 2 tablespoons snipped 1" chives
- Black pepper
- 2 tablespoons sesame oil to drizzle

Completely coat the entire tuna loin with the cracked black pepper. In a saute pan, heat the olive oil. When the pan is smoking hot, sear the tuna on each side for 2 minutes for rare. Remove from the pan and slice into 1/4-inch slices.

In a small bowl combine the wasabi and water together and blend until smooth. In a mixing bowl toss the avocado, tomatoes, cilantro, and sesame oil together. Season with salt and pepper. To assemble, place one to two slices of the tuna on plate. Dab a small amount of the wasabi on top of the tuna. Serve with the avocado and tomato salad. Garnish with chives, black pepper, and a drizzle of sesame oil.