



Japanese Recipe Ponzu Seared Ahi Tuna

A healthy, delicious and light, Ponzu seared Ahi Tuna crusted with sesame seeds



Ingredients: - Single Serving
3 Tbsp. **Ponzu Citrus Soy** (Starport 215)
6 oz. Ahi Tuna
2 Tbsp. Corn oil
2 Tbsp. Sesame seeds
1 stalk Green onions, bias cut 1" for garnish
1 slice Lemon for garnish

Instructions:

1. Brush oil and 1 Tbsp. **Ponzu Citrus Soy** on Ahi Tuna and set aside.
2. Coat Ahi Tuna with sesame seeds.
3. Heat a grill or pan on high heat, and grill Ahi Tuna about 3 minutes on each side and baste with **Ponzu Citrus Soy** while cooking.
4. Remove before the tuna is over cooked. Ahi should be served rare.
5. Garnish with green onions and sliced lemon.