

CHEF FERNANDO'S TUNA POKE

INGREDIENTS

2 pounds sushi-grade tuna
1 avocado, peeled, pitted, and cut into 1/2-inch diced cubes (optional)
1 12oz package won-ton wrappers
1 packed cup picked cilantro leaves, washed and dried
Sriracha sauce, to taste
Salt, to taste

POKE MARINADE

1/2 cup soy sauce
1/2 cup sesame oil
1 1/2 tablespoons honey
1 1/2 tablespoons chunky peanut butter
1/4 cup freshly squeezed lime juice, plus zest of 1/2 lime
1 teaspoon Sriracha
2 tablespoons chopped chives
2 teaspoons sesame seeds

- Place tuna in a large mixing bowl.
- Add marinade and toss to coat well.
- Add avocado, if desired, and mix gently to combine.
- Transfer to refrigerator to marinate.
- Add oil to a high-sided cast-iron skillet to coat halfway up sides.
- Heat over medium-high heat. When hot, reduce heat to medium.
- In batches, cook won-ton wrappers, turning over midway, until lightly browned and crispy, 1 to 2 minutes
- Remove from oil and transfer to a paper towel-lined platter to drain
- Sprinkle with salt.
- Spread won-ton chips on a serving platter.
- Place a heaping tablespoon of tuna mixture in the middle of each chip.
- Season tuna with a pinch of salt.
- Garnish with a couple of leaves of cilantro
- Drizzle with Sriracha.