



**GUEST
CHEF**

Grilled Tuna Flatbread Sandwiches with Sal...

 20-30min  2 Servings

This recipe from dinner guru Jenny Rosenstrach is the answer to your weeknight dinner dreams! In just 25 minutes you will be in heaven with this fabulous meal. It showcases West coast, line-caught albacore tuna very special piece of fish indeed. It's much whiter than other tunas but is just as meaty and silky smooth. The fresh tomato salsa, sesame-soy marinade and sriracha-mayo are a flavor bom...

What we send

- cherry tomatoes
- fresh cilantro
- red wine vinegar
- toasted sesame oil ¹¹
- sriracha sauce
- scallions
- albacore tuna steaks
- lime

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

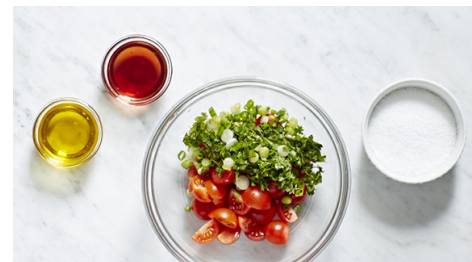
Nutrition per serving

Calories 760kcal



1. Marinate tuna

Whisk together soy sauce, sesame oil, and a pinch of freshly ground black pepper in a baking dish. Add tuna and turn to coat. Let steaks rest at room temperature for 10 minutes. Squeeze juice of ½ a lime overtop, turning fish to coat. Let marinate about 5 minutes.



2. Make salsa

Halve or quarter tomatoes and place in a bowl. Chop cilantro leaves; add to tomatoes. Cut root end off of scallion(s), then finely chop white and light green parts. Add to tomato mixture with 1½ tablespoons each olive oil and red wine vinegar. Season with salt.



3. Make sriracha mayo

Stir together mayonnaise and Sriracha until smooth.



4. Grill bread

Heat a grill, grill pan or skillet to high. Grill naan breads (or toast in the skillet), 30 seconds per side.



5. Cook tuna

Remove tuna from marinade. Add to grill or grill pan and cook until lightly charred, about 3 minutes per side. Alternately, add 1 tablespoon oil to skillet and sear until brown on each side, about 2-3 minutes per side.



6. Assemble sandwiches

Spread the sriracha mayo evenly across the naan breads. Center tuna steaks over the sauce and spoon the salsa fresca over the top. Enjoy!