



## Seared Ahi Tacos with Mango Avocado Salsa

Yield: Serves 2 or 3

### Ingredients

- **For the Ahi:**
- 2 to 3 tablespoons grape seed or canola oil
- 2 ½-pound sushi-grade ahi steaks (or one 1-pound ahi steak)
- Kosher salt and pepper
- **For the Mango Avocado Salsa:**
- Available in our deli
- **For the Tacos:**
- Corn tortillas
- Chopped cilantro, optional
- Fresh lime

### Instructions

#### 1 To Prepare the Salsa:

2 Add all ingredients to a bowl and stir together to combine

#### 3 To Sear the Ahi:

4 In a medium-sized skillet heat the oil to medium-high. Sprinkle the ahi steaks with kosher salt and pepper on both sides.

5 Carefully place the ahi steaks on the skillet and sear until crispy and the ahi is cooked about ¼" inch up the steak. Repeat for the other side.

6 Place the ahi steaks on a cutting board and once cool enough to handle, use a sharp knife to cut the steaks.

Heat the corn tortillas. Place them on a plate and load them up with desired amount of ahi and mango avocado salsa.