



Seared Tuna Topper

Tuna Marinated in Balsamic Vinaigrette, then Seared

Purchase wasabi powder and follow instructions on package

Last Update: 12/6/2007

Portion Size: 1 Steak

<u>Ingredients:</u>	<u>Yields:</u> 24 Steaks	48 Steaks	96 Steaks
	<u>Portions:</u> 24 1 Steak	48 1 Steak	96 1 Steak
Lite Olive Oil Balsamic VINAIGR (CONV)	1 Pint + 1 Cup	1 1/2 Quart	3 Quart
Tuna Steak, Raw, 4 oz	6 Pound	12 Pound	24 Pound
Salt	3/4 Teaspoon	1 1/2 Teaspoon	1 Tablespoon
Ground Black Pepper	3/4 Teaspoon	1 1/2 Teaspoon	3 Teaspoon
Canola Oil	1/4 Cup	1/2 Cup	1 Cup

Procedure:

1. Pour vinaigrette over tuna, turning to evenly coat. CCP-- Hold refrigerated at internal temperature of 40 degrees F. or below for 15 to 30 minutes to marinate. Drain and discard excess marinade.
2. Season tuna with salt and pepper.
3. Heat oil in skillet until hot. Add tuna. Cook for 2 minutes and turn. CCP-- Cook for 2 to 3 minutes more or until minimum internal temperature is 145 degrees F. (for 15 seconds). CCP-- Hold hot (140 degrees F. or above) for service.

Portion: Serve 1 steak.

Serving Suggestion: Serve over Rocket Tortellini Salad.

Shelf Life: If left over, do not reuse.