

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Spicy Thai-Style Tuna Salad

Similar to Recipes Designed by Ken Hom

Thai food makes good use of the fresh bounty of the sea. This dish, which is a little Thai in sensibility, is a great way to use fresh tuna...

*1 lb fresh tuna fillet  
2 Tbsp light soy sauce  
1 Tbsp fish sauce  
3 Tbsp fresh lime juice  
1-1½ Tbsp light brown sugar  
2 Tbsp peanut or canola oil*

*3 Roma tomatoes, sliced into rounds  
6 green onions, sliced on the diagonal  
2 shallots, finely sliced across  
2 red Thai chiles, chopped  
¼ cup fresh cilantro, chopped  
¼ cup fresh Thai basil leaves, chopped*

Cut tuna into chunks, about ¾ to 1 inch in size. Place in a large, zip-top plastic bag and add soy, fish sauce, lime juice and sugar. Seal and marinate for an hour in the refrigerator. Drain tuna, reserve marinade.

Heat a wok or metal skillet (no non-stick!) on high and add oil. When oil just begins to smoke, sear the tuna pieces for a minute or two. (Don't over-cook! Fresh tuna can be eaten rare. Overcooking makes it tough.) Remove fish to a platter and cover with foil to keep warm.

Pour excess oil from wok and return to heat, turning down to medium-high. Pour in marinade and deglaze the wok, stirring for half a minute or so. Pour sauce over fish and cover again.

Combine remaining ingredients in a medium mixing bowl and stir. Add fish and sauce and toss gently. Plate the salad and serve immediately.

*Substitute Serrano chiles, or even Fresnos, if you can't find Thai. Red is preferred but not mandatory! Adjust to desired level of zest and enjoy!*

Yield: Two to four servings

Preparation time: 15 minutes, plus 1 hour marinating

Cooking time: 3 minutes

