

Pan-Seared Ahi Tuna with Blood Orange Sauce



INGREDIENTS:

1 tablespoon olive oil (CBI # 114047 Fronte EV Olive Oil)

4 (8 ounce) Ahi Tuna steaks (CBI # 258166 Ruby Red Tuna Steak)

1/2 cup White wine

1 tablespoon butter

1 tsp shallot, chopped (CBI # 138080 Italian Rose chopped Shallots)

1 cup blood orange puree (CBI# 268139 All Puree Blood Orange Puree)

1 cup water

Directions

•In a skillet, heat olive oil over medium-high heat. Sear tuna on one side for about five minutes. Flip and sear other side for two to three minutes, or until tuna is cooked to your desired degree of doneness. Remove from skillet and allow to rest.

•Return skillet to heat and add white wine. Scrape bottom of pan with spatula to remove any bits from browning the tuna. Reduce heat to medium and add shallot and garlic. Cook and stir until shallot is clear, approximately 3 to 5 minutes. Stir in blood orange juice. Boil until the liquid has reduced to half its original volume or until it thickens. Remove from heat.

•Slice the tuna across the grain. Fan the slices out onto a plate and drizzle with blood orange sauce.

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