

Chuck and Augie's Spicy Tuna Salad



To make the Sriracha Dressing

- ¼ cup mayo
- 1 ½ teaspoons rice wine vinegar
- 1 ½ teaspoons Sriracha sauce
- ¼ teaspoon gluten free soy sauce
- ¼ teaspoon lemon juice

Combine all ingredients in mixing bowl and whisk till well combined.

To make each Spicy Tuna Salad

- 4 ounces Romaine lettuce, chopped
- 1 ½ ounces spring salad mix
- ¼ cup Sriracha dressing
- ½ cucumber, sliced and halved
- 2.5 ounces tuna loin
- olive oil for pan
- ¼ cup toasted panko breadcrumbs

Toss together the chopped Romaine and spring mix lettuces and lay evenly on the plate. Drizzle the salad with the Sriracha dressing.

Shingle sliced cucumbers in opposite corners or edges of the plate.

Pat the tuna dry and season lightly with salt and pepper. Set tuna aside, heat your pan with oil. When the pan is hot turn the burner down to medium-high. Gently place the tuna in the pan and cook for 45 seconds to 1 minute. Rotate tuna to the next uncooked side and repeat this cooking process until the tuna has been cooked evenly on all four sides. You want to create an evenly cooked ring around the tuna.

Sprinkle the toasted panko over the salad and dressing. Slice the tuna into ¼" bite size pieces and shingle down the middle of the salad. Serve.