



Tuna Tartare with Guacamole and Mango

Recipe By SCOTT CULPEPPER

SERVES: 4-6

DIRECTIONS:

- 6-8 oz. un-cooked Sashimi grade tuna, *diced small*
- ¼ fresh pineapple, *diced the same size as the tuna*
- ¼ fresh mango, *diced the same size as the tuna*
- 2 tbsp. toasted sesame oil
- 1 tbsp. black and white sesame seeds
- 16 oz. fresh guacamole, from the Ingles Produce Dept.
- 1 bag fresh made corn tortilla chips (Ingles Deli) to be used as desired

DIRECTIONS:

- 1. Start by trimming the predominant white membrane from the tuna and dice up the cleaned portion to bite-sized pieces or smaller if desired.
- 2. Dice up pineapple and mango.
- 3. Place tuna, pineapple, and mango in a medium size mixing bowl.
- 4. Add sesame oil and stir to combine tuna, pineapple, and mango to coat completely.
- 5. Refrigerate for 60 minutes or until ready to serve.
- 6. Using a foil ring of about 5" in diameter, place on the presentation plate and spoon in tuna mixture pressing firmly to fill the ring completely.
- 7. Raise foil ring to top of tuna layer and fill with Ingles fresh guacamole, pressing firmly on top of the tuna layer.
- 8. Remove foil ring and sprinkle tuna/guacamole with black and white sesame seeds.
- 9. Garnish with Ingles fresh corn tortillas as desired around tuna/guacamole for presentation.

Depending on the crowd you are serving this dish to, chop tuna and ingredients to desired size. I like to let the tuna, pineapple, and mango sit in the refrigerator and get as cold as possible and only serve right before guests are ready. Can use any type of sesame seeds. Toasted, raw, or mixed. It's only a garnish. I like getting the tuna frozen from the seafood department at Ingles because it is always at its freshest.

Did you make this recipe?

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