

AVOCADO TUNA TARTARE WITH POTATO CHIPS

3-4 servings

Ingredients

1/4 C honey
1/4 C Rice vinegar, unseasoned
1-2 Tbs Avocado oil or equivalent (or omit)
1 Tbs Soy sauce or tamari sauce
1 Tsp Sesame oil (Kadoya preferred)
1 Tbs Peanut butter, Creamy
1/2 Tsp Kosher salt (Diamond Crystal preferred)
Black pepper, sprinkle to taste
~1 Inch finely grated fresh ginger, or to taste
~1-2 Garlic cloves, pressed
~1-2 Stems green onion, chopped
3-4 oz High grade tuna, finely chopped
1/2-1 Avocado depending on size, mashed
1 Bag crinkle cut potato chips for serving

Directions

Prepare the dressing

Mix honey, rice vinegar, oil, soy sauce, sesame oil, peanut butter, salt, pepper, grated ginger and pressed garlic in a bowl and whisk together. Adjust according to taste. (Typically a stronger ginger flavor is better for the dish.)

Prepare the ingredients

Finely chop the tuna into a paste like texture and set aside. Chop 1-2 stems of green onion and set aside. Use 1/2 or 1 avocado depending on size and place in a small mixing bowl. Mash the avocado with a fork. Add in the tuna and green onion and mix. Now add about 3-4 Tbs of dressing. Taste and add more dressing if necessary.

Plate the tuna tartare and the potato chips!

That's it! Enjoy!

*Use the extra dressing over salad or make more tartare! It keeps well in the refrigerator!