



Grilled tuna Nicoise

1# sushi grade Ahi tuna
2c cleaned fresh green beans blanched
1c red bliss potatoes cut in wedges and steamed
3 hard boiled eggs
1c kalamata olives
2c herb vinaigrette

- 1. Roll your tuna in teriyaki sauce than in black sesames, pepper, white sesames place on grill one minute on each side**
- 2. Cut the rest of the ingredients and blanch and steam the potatoes and green beans**
- 3. combine all ingredients except tuna**
- 4. slice tuna into ¼ slices and place around salad as garnish**