

## Seared Ahi Tuna

*Thanks to Second City Prime Steak and Seafood for the tuna that inspired this recipe.*

### Ingredients

8oz filet ahi tuna steak  
1 tsp salt  
1 tsp pepper  
1 tsp wasabi powder  
Multicolored sesame seeds  
2 tbsp avocado oil

### Equipment

Big Green Egg Cast Iron Plancha Griddle

### Method

Set the EGG for direct cooking without the convEGGtor at 450°F/232°C with the half cast iron plancha in the EGG to preheat.

Season the tuna with the salt, pepper and wasabi powder. Then coat the tuna in sesame seeds.

Coat the plancha with the avocado oil and place the steaks on the plancha. Sear for 30 to 40 seconds per side. Remove from the EGG and slice to your preference, we suggest ¼ to ½ inch thick. Serve immediately over sautéed zucchini noodles or a lightly dressed salad.

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