
Ahi Carpaccio with Citrus Vinaigrette & Fresh Herbs

Total time: 15 min Yield: 4 Servings

Ingredients

6 oz ahi (cut into 2 oz. portions)
1 orange (zest and juice)
1 lemon (zest and juice)
1 clove garlic (minced)
1 pieces ginger (small, minced)
1 bunch green onion (sliced)
1 tsp soy sauce
1/4 cup canola oil
1 tsp honey
1 tsp Dijon mustard
salt
pepper
1/2 cup Italian parsley
1/2 cup cilantro
1/2 cup baby arugula
1/2 cup Thai basil
1 Tbsp Hawaiian salt

Prep Time: 7 min Cooking Time: 8 min Total Time: 15 min

Instructions

Place the ahi between two sheets of plastic wrap or inside of a zip-top bag lined with oil. Gently pound until flattened. Remove plastic and put onto plates; keep cold.

To make the vinaigrette, in a small bowl combine the orange juice and zest, lemon juice and zest, garlic, ginger, green onion, soy sauce, canola oil, honey, Dijon mustard and salt and pepper to taste.

Spoon vinaigrette over ahi. Top with parsley, cilantro, arugula and basil; sprinkle with Hawaiian salt and serve.

Recipe brought to you by:

Chef Maka Kwon