

# Big Green Egg<sup>®</sup>

The Ultimate Cooking Experience<sup>®</sup>



## Seared Ahi Tuna

### Ingredients

- 2 ahi tuna steaks
- ¼ cup soy sauce
- 1 teaspoon corn starch
- ¼ cup pineapple juice
- ¼ cup honey
- 1 teaspoon sriracha
- 2 tablespoons sesame seeds, toasted

### Instructions

Set the EGG for direct cooking to 500°F/260°C. Mix soy sauce and cornstarch until smooth. Add pineapple juice, honey and sriracha. Place pot on stove over medium heat and bring to a boil. Reduce heat and simmer 3-4 minutes until the thickened. Remove from heat.

Heat Big Green Egg Cast Iron Skillet and add oil. Sear tuna steaks 1-2 minutes, brushing each side with sauce mixture after searing. Garnish with sesame seeds.