

# Spicy Ahi Tuna Wonton

## INGREDIENTS:

12 Wonton Wrappers

2 Tbsp Soy Sauce

1 tsp Sesame Oil

1 tsp Fresh Ginger, grated

1 Clove Garlic, minced

6 oz Fresh Tuna Loin, diced

1 oz Red Onion, chopped

1 oz Scallion, chopped

½ oz Sriracha Sauce

½ Fresh Avocado

Pinch of Salt and Pepper

Pinch of Sesame Seeds

## DIRECTIONS:

Quarter the wonton wrappers and fry in hot oil.

In a bowl, combine soy sauce, sesame oil, ginger and garlic. Stir in tuna, red onion, scallion and sriracha sauce.

In a separate bowl, mash avocado then stir in salt and pepper.

Lightly spread a spoonful of the avocado mash onto the center of two fried wontons. Spoon the tuna mixture in equal parts atop the avocado then sprinkle with sesame seeds.

Stack one wonton atop the other and center on a medium dish. Dress the plate with 3 dollops of sriracha. Serve and enjoy!

*Recipe provided by Madison Hotel, a Worldhotels property*



Pair with Coppola  
"Director's Cut"  
Pinot Noir.

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