



Seared Ahi Tuna Nicoise

NIBBLEDISH CONTRIBUTOR

Ingredients

1# block poke tuna 2 russet potatoes 1/2 cup manzanilla olives, diced 1/2 cup toasted pinenuts 1/4 cup chopped anchovies, minced 1/2 cup chopped parsley juice of one lemon 3 Tbsp. olive oil 1/4 cup grapeseed oil Goes well with a side of lemon and olive oil dressed greens, or green beans.

Instructions

Heat grapeseed oil on high in a medium saute pan. Sear ahi on either side for no longer than 20 seconds a side. Cool. Peel and small dice russets potatoes and place in medium pot. Cover with cold water and turn heat on high. Once the water begins to simmer turn to medium heat and cook for 2 minutes. Strain and cool in fridge. Toss olives, anchovies, pinenuts, parsley, lemon and olive oil with potatoes and serve with thin slices of ahi. I placed my slices on the inner wall of a circular mold and then filled it with the salad. Garnished with mache greens. Also I put a little of my home made tapenade over the top as well.