



Sixteen Spice Seared Tuna

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 tablespoons ground cinnamon
- 3 tablespoons ancho chili powder
- 3 tablespoons pasilla chili powder
- 3 tablespoons ground cumin
- 3 tablespoons ground coriander
- 3 tablespoons ground ginger
- 1 tablespoon ground cloves
- 1 tablespoon ground fennel seed
- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 1 tablespoon allspice
- 1 teaspoon chile de arbol
- 3 tablespoons brown sugar
- 2 tablespoons kosher salt
- 2 tablespoons coarsely ground black pepper
- 1 teaspoon cayenne pepper
- 4 (6-ounce) tuna steaks
- 2 tablespoons canola oil
- Mustard Mint Sauce, recipe follows

Instructions

Combine all of the spices in a bowl. Rub 1 side of each tuna steak with some of the rub. Heat oil in a large pan over high heat. Place the tuna in the pan, rub-side down, and cook until golden brown and the spices have formed a crust, about 2 minutes. Turn over and continue cooking for 1 to 2 minutes for rare doneness. Drizzle each steak with some of the Mustard-Mint Sauce.
