

A Sutherland Belle

A Tuna Poke Salsa with Fried Wonton Chips

INGREDIENTS

- 1 pound sashimi-grade ahi tuna, cut into bite-size pieces
- 1/4 cups soy sauce
- 2 teaspoons rice vinegar
- 2 teaspoons sesame oil
- 2 green onions, thinly sliced
- 1 cup shelled edamame, steamed
- 1 cup radishes, diced
- 1 cup mini cucumbers, halved and diced
- 1 jalapeno, seeded and diced
- 2 avocados, chopped into 1/2 inch pieces
- 1/3 cup cilantro, roughly chopped
- Juice of one lime
- 1 teaspoon sesame seeds
- 1 package of large wonton wrappers
- Vegetable oil or canola oil, for frying

INSTRUCTIONS

1. Cut the ahi tuna steaks into 1/4 to 1/3 inch cubes. Place them in a bowl and add the soy sauce, rice vinegar, and sesame, oil. Toss well to coat. Then stir in the chopped green onions, edamame, radishes, cucumbers, jalapeno, avocados, cilantro, lime juice, and sesame seeds.
2. For the crispy wonton strips, pour about 1-1/2 to 2 inches of oil into a deep, heavy-bottomed pot. Heat to 360 degrees F, clipping a candy thermometer to the side of the pot to regulate the temperature.
3. While the oil is heating, cut as many wonton wrappers as you would like to serve into 3/4-inch wide strips. Keep wontons covered with a towel while you finish heating the oil.
4. Line a baking sheet or cooling rack with a double layer of paper towels. Set aside.
5. When the oil reaches temperature, carefully add a handful of wonton strips to the pot. They will immediately puff up. Fry for 1-2 minutes, using a spider strainer or slotted spoon to move them around in the pot. When they're golden brown on all sides, drain them with the spider or slotted spoon and transfer them to the paper towel-lined baking sheet to cool.
6. Let the oil return to 360 degrees F between each batch of wonton strips. (The temperature will drop about 10 degrees to 350 when the wontons are added.)
7. Serve crispy wonton strips with the tuna poke salsa.