



# Spicy Tuna

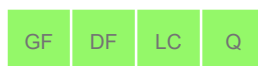
## Serves 2

- 4 oz. (115g) sashimi tuna
- 1 ½ tbsp. sriracha sauce
- 2 onions, sliced
- 1 tsp. sesame seeds
- 1 tsp. sesame oil

## What you need to do

1. Cut the tuna into small cubes and place in a bowl. Slice the spring onions, keeping the white and green parts separate.
2. Add the sriracha sauce, white parts of the onion and sesame oil to the tuna. Mix until well combined.
3. Transfer the tuna into a serving bowl, garnish with the green parts of the onion and serve.

**Serving suggestion:** steamed white rice



Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
15 mins	0 mins	108	3	4	15

\*Nutrition per serving

