

ASIAN TUNE (LIFECAFE)

<http://andreasrecipes.com/2010/08/23/asian-tuna-salad-lifecafe/>

Serves 6.

Equipment

3-quart mixing bowl

Ingredients

1/2 cup (120 ml) mayonnaise
1 tablespoon sambal oelek (Indonesian chili paste), or more to taste
2 tablespoons sesame oil
1 tablespoon light soy sauce
1 tablespoon honey (optional)
1 teaspoon fresh lime juice
1/2 tablespoon minced ginger
3/4 teaspoon kosher salt
1 tablespoon black sesame seeds
1/2 teaspoon red pepper flakes, optional
4 (6 ounce/170 g) cans tuna, drained and chopped (*LifeCafe uses white tuna, we opted for light.*)
1/2 cup finely chopped carrots
1/2 cup finely chopped green onions
1/4 cup chopped cilantro
1/4 cup dried cranberries

Preparation

1. In the large bowl, mix together the mayonnaise, sambal oelek, sesame oil, soy sauce, honey, ginger, kosher salt, sesame seeds, and red pepper flakes.
2. Add the tuna, carrots, green onions, cilantro, and dried cranberries, then toss it all to mix well. Use as a stuffing for lettuce wraps, tortilla wraps, tomatoes, on top of thick sliced cucumbers, or on top of green salads.