**Luvafoodie Sesame Lovers Tuna Peapod Salad**

**Ingredients:**

2 8 oz. filets of tuna

1 cup of shredded purple cabbage

1 cup of peapods

1 cup of sliced red peppers in strips

½ cup of shredded carrots

1 ½ tbsp. Luvafoodie Sesame Lovers Spice Blends

1 ½ tbsp. Sesame Oil

2 tbsp. Soy Sauce

2 tbsp. Rice Wine Vinegar

½ tbsp. Honey

1 tbsp. chopped Ginger

1 tbsp. chopped Scallions

**Directions:**

1. In a small bowl whisk together ½ tbsp. Luvafoodie Sesame Lovers Spice Blends, soy sauce, rice wine vinegar, honey, ginger, and scallions. Set aside.
2. Coat both sides of tuna in sesame oil and pat down Luvafoodie Sesame Lovers Spice Blend on both sides of tuna.
3. In a frying pan add ½ tbsp. sesame oil, turn to medium high heat.
4. Add tuna filets, fry about 5 minutes and then flip on other side of filet and cook for another 5 minutes. Tuna filets should be medium rare.
5. In a bowl mix together red peppers, cabbage, carrots and peapods, toss with 1 tbsp. sesame oil and 1 tbsp. Luvafoodie Sesame Lovers Spice.
6. Arrange cabbage mixture on two plates.
7. Slice tuna filets thin and arrange over cabbage mixture.
8. Pour soy sauce mixture over tuna.

***Our new Sesame Lovers Spice Blend make a delicious Asian Fusion Tuna. Serves 2***