

Pasta Piatti

new world italian

TUNA AND BEAN SALAD

Courtesy of Pasta Piatti

3 oz. Yellow Fin Tuna, sushi grade
1 oz. Olive Oil
1 tsp Carrot, julienne
1 tsp Red Onion, 1/4" diced
4 ea. Belgian Endive Leaves
1 cup Organic Greens
3 oz. White Cannelinni Beans, cooked
1 oz. Citrus Vinaigrette
1 tbsp Fresh Chives, chopped
Salt, to taste
Black Pepper, to taste
1 tsp Sesame Seeds, toasted

Heat 10" saute pan with med-high heat.
Heat olive oil until shimmering. Season tuna with salt & pepper.
Place in pan and sear each side for 3 minutes. Place beans,
1/2 vinaigrette, and chives in bowl and toss. In separate bowl
toss greens and endive with carrot, onion and
remaining vinaigrette.

Serve immediately.

Makes 6 servings.