



Makes: 4 servings

Prep Time: 10 minutes Cook Time: 50 minutes

Total Time: 1 hour

Crispy Rice Tuna Stacks

Ingredients

Sticky Rice:

- 2 cups sushi rice
- 1/4 cup rice vinegar
- 2 tsp granulated sugar
- avocado oil, for frying

Tuna Stacks:

- 2 (4 ounce) sushi grade tuna steaks, cubed
- 1/4 cup soy sauce or tamari
- 1 tbsp sesame chili oil or regular sesame oil
- 2 tsp grated ginger
- 1 to 2 tsp crushed red pepper flakes
- 1/4 cup chopped green onions
- 1 tbsp toasted sesame seeds
- 1 cup cubed Persian cucumbers
- 1 cup cubed avocado
- nori, wonton crisps and candied pickled jalapeños, for serving (see recipe below)

Spicy Mayo:

- 1/3 cup olive oil or regular mayonnaise
- 1 to 2 tbsp Gochujang chili paste or sriracha
- 2 tsp soy sauce or tamari
- 1 tsp honey

Candied Jalapenos:

- 1/3 cup honey
- 2-3 pickled jalapeños, thinly spiced
- 2 tbsp apple cider vinegar
- pinch of salt

Instructions

Sticky Rice:

Bring 3 cups water to a boil. Add the rice and a pinch salt. Stir to combine, cover, then turn the heat down to the lowest setting possible. Allow the rice to cook 10 minutes on low, then turn the heat off completely and let the rice sit, covered, for another 15 minutes. Fluff the rice with a fork.

Mix the rice vinegar and granulated sugar. Microwave for 30 seconds to dissolve the sugar. Pour over the fluffed rice and mix until the rice becomes super sticky. Line a square pan with parchment paper, then pat the rice into the pan, packing it in tightly. Cover and freeze 30 minutes, until cold, and can easily be sliced. After the rice is chilled, cut into squares or use a biscuit cookie cutter to make 4 circles (you can also cut smaller for appetizer-sized servings).

Tuna:

In a bowl, combine the tuna, soy sauce (or tamari), sesame chili oil, ginger, red pepper flakes, green onion, and sesame seeds. Toss to mix.

Spicy Mayo:

In a bowl, stir together the mayo, sriracha, honey, and soy sauce (or tamari)

.

To Assemble:

Heat the avocado oil in a large skillet to medium high. Add the rice cakes and fry until golden, about 5 minutes, then flip, and cook until golden all over, about 3-5 minutes. Drain. Season with salt.

In a dry 1-cup measure, layer 1/4 cup of the tuna, the cucumber, then the avocado. Run a knife around the edge of the cup to loosen, then invert the cup onto the fried rice, carefully remove the cup. Repeat with the remaining ingredients to create 4 stacks total.

Place each stack on a nori sheet. Top each with microgreens, wonton crisps (if desired), candied jalapeños, and sesame seeds. Serve with the spicy mayo.

Candied Jalapeños:

Bring honey to a gentle boil in a small saucepan. Simmer over low heat for 3-5 minutes.

Meanwhile, arrange jalapeños in a glass jar. Pour the honey over the jalapeños. Add apple cider vinegar and a pinch of salt. Let cool. Keep stored in the fridge for up to 2 weeks.

Recipe by Half Baked Harvest