

Super easy seared ahi tuna

1 lb. sashimi grade yellow fin tuna
Kosher salt to taste (or regular salt)
Fresh ground pepper to taste
½ C. Italian seasoned bread crumbs
3 T. olive oil

Cut tuna into 4 pieces for appetizer or 2 pieces for dinner. Season with salt and pepper. Coat lightly on all sides with bread crumbs. Heat olive oil in a large heavy skillet over high heat. Pan should be as hot as you can get it. Place tuna in pan and sear on each side for about 45 seconds for small portions, 1 min. for large. Remove from pan. slice into 1/4 in. thick slices and serve.