

# Recipe of the Week!

## Tuna Sashimi

500g sashimi-grade tuna  
2 avocados cut into thick slices  
2 tbs extra virgin olive oil  
1 tbs lime juice  
(plus extra lime to serve)  
4 spring onions, finely sliced on the diagonal  
1/2 cup (125ml) light soy sauce



Using a very sharp knife, cut the tuna into 0.5cm thick slices.

Place neatly on a serving platter surrounded by slices of avocado.

Combine the extra virgin olive oil and lime juice in jug.

When ready to serve, dress the avocado and tuna with lime dressing.

Garnish with spring onions and season with sea salt & pepper.

Serve with soy sauce for dipping, and lime wedges.