

# SPANISH ROMESCO WITH SAFFRON SAUCE

## Pan Seared Ahi Tuna Steaks



**Fully Cooked—Just Heat**  
and add for that “Finishing Touch”. This great sauce makes 2–4 servings and is cholesterol free, gluten free, has no MSG, no trans fat, low in fat and low in calories.

This unique, double sealed, package has a refrigerated shelf life of 150 days.



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## Pan Seared Ahi Tuna Steaks

- 1 8 ounce package of Fortun's Finishing Touch Spanish Romesco with Saffron Sauce
- 4 6 to 8 ounce, Ahi Tuna steaks
- 2 Tablespoons olive oil
- 2 teaspoons kosher salt
- 2 teaspoons freshly ground black pepper

### Method

Place a large sauté pan over medium high heat. Season both sides of the Ahi tuna steaks with salt and black pepper. Once pan is hot, add olive oil, carefully place Ahi tuna steaks in pan and cook each side for about 2½ to 3 minutes or until the Ahi tuna steaks are well seared on both sides and have an internal temperature of 125° to 130°F for rare to medium-rare.

Remove from the sauté pan and let the Ahi tuna steak rest for 2 to 3 minutes before serving to preserve the natural juices in fish.

Reserve the sauté pan for heating sauce.

Place Spanish Romesco with Saffron Sauce in the sauté pan and place over medium-high heat. Heat for about 1 to 2 minutes to a simmer **but do not allow the sauce to boil.**

**Microwave Oven:** Place the Spanish Romesco with Saffron Sauce in microwavable dish. Heat on the high setting for 30-45 seconds, stir and then heat an additional 30-45 seconds.

**Boil in Bag:** Place 8 ounce bag in boiling water for 1-2 minutes.

**To Serve:** Place pan seared Ahi tuna steaks on serving plates and spoon the Spanish Romesco with Saffron Sauce evenly over each Ahi tuna steak. Serve immediately.

### Chef suggested pairings:

**Wine:** Sangiovese, Merlot, Cabernet Sauvignon or Pinot Noir

**Sides:** Grilled Yukon Gold potatoes and buttered asparagus spears

**Serves 4**