

SMOKIN' JOE LASHER'S

*Chargrilled Ahi Tuna  
with Chipotle-Lime Aioli and Avocado Slaw*

SERVES: 4

**TUNA:**

4 Ahi tuna steaks  
2 tbsp olive oil  
1 tsp kosher salt  
1 tsp black pepper  
1 tsp smoked paprika  
1/2 tsp garlic powder

**AIOLI:**

1/2 cup mayonnaise  
2 chipotle peppers in adobo, finely chopped  
1 tbsp fresh lime juice  
1 tsp lime zest  
1 tsp minced garlic  
1 tsp salt, to taste

**AVOCADO SLAW:**

2 cups shredded green cabbage  
1 cup shredded carrots  
1/2 small red onion, thinly sliced  
1 ripe avocado, diced  
2 tbsp fresh cilantro, chopped  
1 tbsp lime juice  
1 tbsp olive oil  
1 tsp salt, to taste



1. Preheat the grill for direct cooking over high heat.
2. Coat the tuna steaks with olive oil and then rub seasonings on both sides; set aside.
3. In a small mixing bowl, combine all aioli ingredients and mix until smooth. Place in the fridge until ready to plate.
4. In a large bowl, toss carrots, cabbage, and onion together. Add avocado, cilantro, lime juice, and olive oil. Gently fold until mixed and season with salt and pepper. Refrigerate until ready to plate.
5. Place tuna steaks on a hot grill, searing each side for 1 1/2 - 2 minutes per side for rare (or longer for preferred doneness), getting a nice char without overcooking.
6. Plate the tuna with a drizzle or dollop of aioli, with more on the side for dipping. Put the avocado slaw on top or on the side of the fish.