

Tuna Ceviche

Ingredients:

- 1 tsp. chopped garlic
- 1/2 tsp. ground ginger
- 1/2 cup low-sodium soy sauce
- 1/4 cup fresh lime juice
- 2 Tbs chopped cilantro
- 1 lb good quality yellowfin tuna
- sesame seeds
- pinch diced jalapeños, optional

In a blender, puree until smooth the garlic, ginger, soy sauce, and lime juice. Remove to a bowl and mix in cilantro. Slice tuna into very thin strips or very small cubes. Place tuna on a serving platter and top with a little bit of the sauce. Add a few sesame seeds and diced jalapeños and enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Good food...good mood." - Anonymous