

REGIONALE

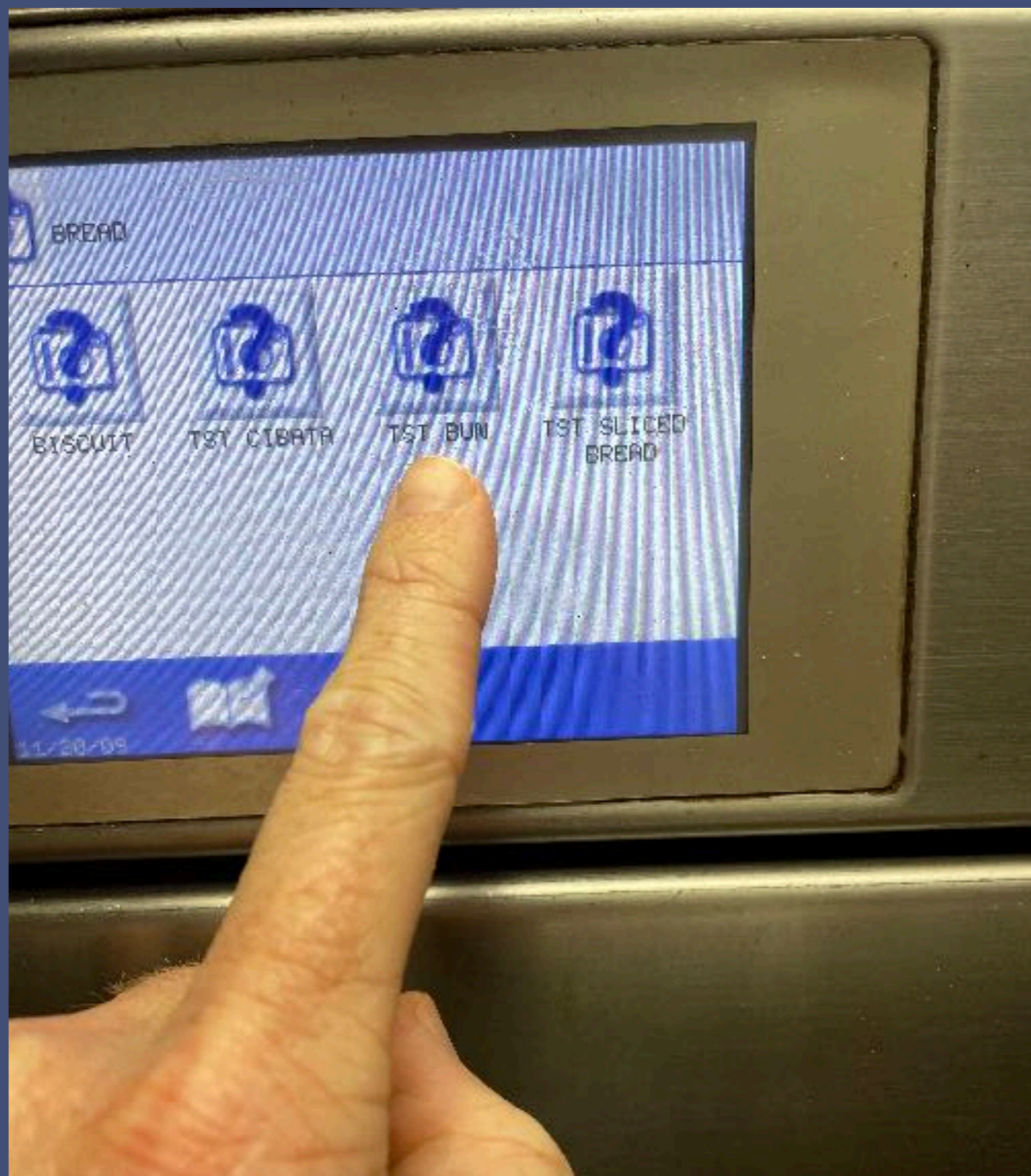
AMERICAN SANDWICHES  CRAFT BEER

LINE RECIPE

Tuna Steak



Cut multigrain bun to separate the top and bottom.



Toast bun on setting "TST BUN" BREAD>TST BUN



Place balsamic dijonnaise on both sides of the multigrain bun.



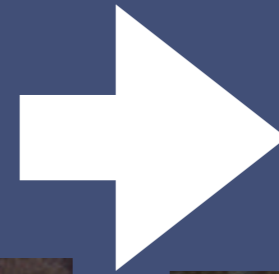
Place sliced red onion on the top bun.



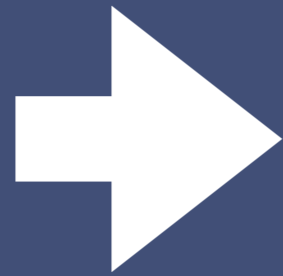
Place 3-4 tomatoes on top of sliced red onion depending on size.



Place 1/4 cup of arugula on top of tomatoes.



Sear tuna (30 seconds on each side covered) Until the outside is seared golden brown. Tuna should still be rare to medium rare inside.



Slice tuna lengthwise or butterflied as seen above.



Place tuna on the bottom bun.



This is what the finished tuna steak should look like.