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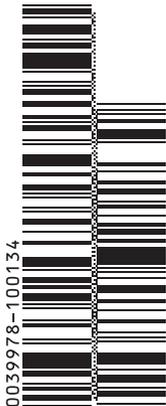


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**SEND COUPONS TO:** Inmar Dept. # 39978, 1 Fawcett Drive, Del Rio, TX 78840

**MANUFACTURER'S COUPON** Expires 7/31/14



## Sorghum Sushi Salad with Seared Tuna and Avocado



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|---|---|
| 1 cup GF Sorghum Grain rinsed & drained       | 1/8 tsp freshly ground Black Pepper   |
| 3 cups Water                                  | 1 Tbsp Coconut Oil  |
| 2 Tbsp Rice Vinegar                           | 1 lb Tuna Steak (Yellowfin Ahi or Tombo)  |
| 2 Tbsp Honey                                  | 1 each Carrot, grated   |
| 1/4 tsp Wasabi paste (plus more for garnish)* | 2 each Green Onions, chopped  |
| 3 Tbsp low sodium Tamari*                     | 1/2 tsp minced fresh Ginger   |
| 1 each Garlic Clove, minced                   | 1 Tbsp Sesame Seeds White or Black (plus more for garnish)                      |
| 3 Tbsp Mirin*                                 | 1 each sheet Nori (Seaweed Sushi paper) cut into 1" strips (use kitchen shears) |
| 1/4 tsp Toasted Sesame Oil                    | 1 each medium Avocado, pitted, sliced & sprinkled with juice of 1/2 lime        |
| 1/4 tsp Kosher Salt                           |   |

Place sorghum in a pot with 3 cups water. Bring to a boil; cover, reduce heat and simmer until tender, 50–60 minutes. Drain excess liquid and set aside to cool.

Meanwhile, combine vinegar through sesame oil, set aside.

Sprinkle both sides of tuna with a little salt and pepper.

Heat oil in a pan over medium-high heat and sear tuna for about 2 minutes per side. Let cool briefly (about 5 minutes) and then slice.

Toss cooled sorghum with the vinegar-wasabi dressing mixture, the carrot, green onion, the ginger and sesame seeds. Divide between plates. Arrange tuna and avocado slices on top of sorghum salad. Scatter the nori strips and extra sesame seeds on top.

*\*We recommend using Eden Foods Wasabi Powder, Eden Foods Mirin and Organic Tamari for a truly unprocessed dish. If these options are not available to you, we recommend reading ingredient lists to find something that will work for you.*

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