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Shares

Spicy Seattle Tuna Rolls

PUBLISHED: AUGUST 2011 SERVINGS: MAKES 8 PREP: 40 MINUTES TOTAL: 40 MINUTES

INGREDIENTS

4 green Thai chiles, stemmed,
coarsely chopped

1 tablespoon plus 1 teaspoon
grated peeled fresh ginger

1 tablespoon toasted sesame
seeds

1 garlic clove, coarsely chopped

1/2 teaspoon kosher salt plus
more for seasoning

1/4 cup sunflower or vegetable
oil

2 teaspoons toasted sesame oil

1 teaspoon distilled white
vinegar

1 pound sashimi-grade yellowfin
tuna fillets, cut into 1/8" cubes

4 toasted dried nori sheets,
halved lengthwise

1 1/2 cups (about) cooked short-
grain rice, cooled

Assorted fillings, such as sliced

PREPARATION

View Step-by-Step Directions

Purée chiles, ginger, sesame seeds, garlic, and 1/2 tsp. salt in a mini-processor until paste forms. Transfer to a medium bowl. Stir in both oils and vinegar. Season dressing with salt. Add tuna; gently toss just to coat.

Place nori sheets on a work surface with short side facing you. Spread about 2 rounded Tbsp. rice evenly on bottom third of each sheet. Divide tuna mixture among rolls, spooning over rice. Top with fillings. Roll into cones or log shapes, using a few grains of cooked rice as 'glue' to seal.

KEYWORDS

Easy Recipes, Fast Easy Fresh, Fish Recipes, Seafood Recipes, Sushi, Tuna Recipes

RECIPE BY The Bon Appétit Test Kitchen

PHOTOGRAPH BY Jonny Valiant

scallions, English hothouse or
Persian cucumbers, cilantro
leaves, and chive blossoms

NUTRITIONAL INFORMATION

One serving contains: Calories
(kcal) 181.9 %Calories from Fat
45.5 Fat (g) 9.4 Saturated Fat
(g) 0.8 Cholesterol (mg) 25.5
Carbohydrates (g) 9.3 Dietary
Fiber (g) 0.4 Total Sugars (g) 0.3
Net Carbs (g) 8.8 Protein (g) 14.5
Sodium (mg) 97.0