



Seared Ahi Arugula Salad with Cholula Vinaigrette

WHAT'S NEEDED

Ingredients:

For Cholula Vinaigrette:

- 3 tbsp. Cholula Original Hot Sauce
- ½ cup olive oil
- 2 tbsp red wine vinegar
- 6 tbsp. agave nectar
- 4 tsp. chili powder
- 2 tsp. salt
- zest and juice of 4 limes
- pepper to taste

For Salad:

- 6 oz. ahi tuna
- 3 oz. arugula
- ½ avocado
- ½ Roma tomato
- 2 oz. Cholula Vinaigrette
- ½ oz. red onion
- 2 strips roasted red pepper



HOW TO MAKE

Preparation - 12 (2 tbsp.) servings

Cholula Vinaigrette:

1. Add Cholula Original Hot Sauce, agave nectar, vinegar, chili powder, and salt to olive oil and stir until well incorporated. Add lime zest and juice, and pepper to taste.
2. Cover and keep chilled in refrigerator until ready to serve.

Preparation - 2 servings

Salad:

1. Grill tuna to rare.
2. Toss arugula in Cholula Vinaigrette with red onion.
3. Slice avocado and tomato and arrange on plate.
4. Slice tuna and place on top of arugula.
5. Drizzle more Cholula Vinaigrette on plate.
6. Garnish with roasted red pepper.

