

# Grilled Tuna Sandwich

The Iron Room – Atlantic City, NJ

## INGREDIENTS

oil	Kewpie (Japanese mayo)
6 oz. fresh tuna filet	heirloom or Jersey tomato, sliced
salt	mixed greens or arugula
pepper	chimichurri
2 slices whole grain bakery bread	



1. Preheat pan over medium heat. Add oil to pan.
2. Season tuna with salt and pepper.
3. Add seasoned tuna to the prepared pan and sear each side until slightly brown and crispy.
4. While the tuna is cooking, toast the whole grain bread to desired doneness.
5. Top toasted bread with Japanese mayo, greens, tuna, chimichurri, and tomato.