



Coffee Adobo Rubbed Tuna with Mole Verde

(serves 4)

1 – 24 ounce tuna “log” (steaks can be substituted, but you want to be able to slice rare)
4 Tablespoons Richard Sandoval Coffee Adobo Rub
4 Tablespoons vegetable or canola oil
2 granny smith apples; julienned
½ cup thinly sliced red onion
1 teaspoon chopped cilantro
juice of 1 lime
12 ounces mole verde (*A)
cilantro sprig garnish
salt to taste

In a large mixing bowl, toss the apples, red onion, cilantro, lime juice and season with salt. Reserve salad in refrigerator. Crust ahi tuna in coffee adobo rub, being sure to cover entire fish. Bring a large sauté pan or grill pan to high heat on the stove. Add the vegetable oil and then the fish, searing for about 1 minute per side. Fish should be well seared on the outside and very rare in the center. Let fish rest for two minutes and then slice into even slices. To serve, spoon mole verde equally onto four serving plates and top with reserved apple salad. Place equal portions of tuna onto each serving plate and top with cilantro sprig for garnish. Sprinkle plate with additional rub. Serve immediately.

*A (Mole Verde)

Yield: 2 cups

½ cup pistachios, toasted	¼ tablespoon coriander, ground
½ cup pumpkin seeds, toasted	¼ tablespoon black pepper, ground
1 tablespoon canola oil	¼ tablespoon ground cloves
½ cup white onion, chopped	¼ tablespoon allspice, ground, toasted
1 poblano chile, chopped	2 cups chicken stock
3 cloves garlic (large)	1 bunch cilantro, chopped
2 tomatillos, washed and chopped	½ tablespoon sherry vinegar
¼ tablespoon cumin, ground	salt

Bring a large sauté pan to high heat on the stove. Add the canola oil and sauté all of the ingredients except the chicken stock, cilantro and sherry vinegar. Reduce heat and cook until nuts soften and onions are translucent, about 10-15 minutes. Add chicken stock and bring to a simmer for 10 minutes. Place this mixture into a blender and blend on high until smooth. Add in cilantro and vinegar and continue blending until cilantro is blended smooth. Reserve until ready to serve.

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