

Thai Spicy Tuna Lettuce Wraps

Jacob · 29/09/2024



Prep Time

8

Difficult

Medium

Servings

N/A

Description

Made with canned tuna chile peppers Thai basil and cilantro these lettuce wraps drizzled with spicy mayo are a delicious appetizer Double up on servings if you want to serve them as a lighter main course My family says theyre so good nobody will know theyre made with canned tuna

Ingredients

- - 2 tablespoons Sriracha sauce - 2 teaspoons mayonnaise - 1 teaspoon Asian red chili paste (sambal) - 3 (5 ounce) cans Bumble Bee® Solid White Albacore Tuna in Water
- drained - ½ cup chopped fresh cilantro - ¼ cup chopped Thai basil - ¼ cup red bell pepper
- diced - ¼ cup diced red onion - 1 medium carrot
- shredded - 6 green onions
- chopped
- divided - 1 medium jalapeno pepper
- seeded and minced - 4 teaspoons sesame oil - 3 teaspoons Asian red chili paste (sambal) - 2 teaspoons toasted sesame seeds - 2 teaspoons sugar - 1 teaspoon salt - ¼ teaspoon black pepper - 1 medium lime
- juiced - 1 clove garlic
- minced - 3 cups gourmet salad greens - 1 teaspoon chopped fresh cilantro (Optional) - 1 teaspoon chopped Thai basil (Optional)

Instructions

1. Make the spicy mayo: Mix Sriracha
2. mayonnaise
3. and sambal together in a small bowl. Refrigerate until needed. Make the lettuce wraps: Empty drained tuna into a large bowl. Break up tuna into large chunks. Add 1/2 cup cilantro
4. 1/4 cup basil
5. bell pepper
6. onion
7. carrot
8. 2/3 of the green onions
9. and jalapeño pepper; gently mix to combine
10. being careful not to break tuna apart too much. Whisk sesame oil
11. sambal
12. sesame seeds
13. sugar
14. salt
15. pepper
16. lime juice
17. and garlic together in a small bowl. Pour dressing over tuna mixture and mix carefully. Spoon tuna mixture onto lettuce leaves and drizzle spicy mayo over top. Garnish with remaining green onions
18. cilantro
19. and basil. Cook's Notes: Use Thai chile peppers instead of jalapeño for a bit more spicy flavor.