

// TUNA CEVICHE

MAESTRO
DOBEL
TEQUILA



INGREDIENTS

- 1 garlic clove, finely grated
- 3/4 cup fresh lime juice
- 2 tablespoons Maestro Dobel® Diamante
- 1 teaspoon agave nectar
- 1/4 small pineapple, small diced
- 1 roma tomato, seeded and chopped
- 1 small red onion, finely chopped
- 2 radishes, trimmed, thinly sliced
- 1/2 jalapeño, thinly sliced
- 6 ounces tuna fillet
- 1 avocado, cut into 1/2-inch pieces
- 1/4 cup finely chopped cilantro
- 1/4 cup finely chopped mint
- 2 tablespoons olive oil
- Kosher salt

DIRECTIONS

1. Mix garlic, lime juice, Maestro Dobel® Diamante, and agave nectar in a large bowl.
2. Add pineapple, tomato, onion, radishes, jalapeño, and tuna and toss to coat.
3. Fold in avocado, cilantro, and mint; season with salt.
4. Chill 10 minutes before serving, finish with olive oil.