

Tuna Avocado Donburi



白まぐろとアボカド丼

Rice Dishes

Makes 2 servings

Ingredients

1/2 tsp oil

1 can tuna, drained

1 tsp shoyu

1 tsp sake

1 1/4 tsp sugar

1/2 sheet nori, cut into thin
strips with kitchen shears

1 avocado, mashed

steamed rice

shichimi

Heat the oil over medium high heat. Fry the tuna in the pan for a couple of minutes until the moisture has evaporated. Add the shoyu, sugar, and sake and continue to cook until the liquid has cooked off and you're left with dry, flaky tuna.

Assemble the donburi with hot rice on the bottom, then add nori, tuna, and avocado. Sprinkle with shichimi and serve.

Notes
