Seared Tuna Steaks with Wasabi Taters & Carrot Ginger Purée

**INGREDIENTS:**

- **4 (6-8 ounce) tuna steaks**
  - canola oil
  - salt and pepper
- **SOY GLAZE**
  - 1/3 c soy sauce
  - 1/3 c white sugar
- **CARROT GINGER PURÉE**
  - 1 lb baby carrots
  - 1/4 c shallots, chopped
  - 1 tbsp olive oil
  - 1/2 c white wine
  - 1 tsp garlic powder
  - 1/8 c fresh ginger, chopped
- **WASABI TATERS**
  - 2 lbs Yukon Gold potatoes, cubed
  - 1 c milk
  - 1/2 stick butter
  - 2 to 3 tbsp wasabi paste
  - 1 tbsp sesame oil
  - 1/3 c chopped green onion
  - 3 drops green food coloring

**PREPARATION:**

- **CARROT GINGER PURÉE**
  Preheat oven to 400°. On a sheet tray, toss carrots with olive oil, shallots, garlic powder and wine. Season with salt and pepper. Roast until golden and caramelized, about 25 to 30 minutes. Transfer roasted carrots to food processor, add ginger and purée until you reach desired consistency. Season with salt/pepper if needed.

- **WASABI TATERS**
  Boil potatoes until tender. Drain and whip with remaining ingredients. Season with salt/pepper.

- **SOY GLAZE**
  Heat soy sauce and sugar in a saucepan until sugar is dissolved.

- **ASSEMBLY**
  Season tuna with salt/pepper. Heat canola oil on high heat in a large nonstick skillet. Sear tuna for about 1-2 minutes per side (or until cooked to your preference). Place on a plate with taters, carrot purée, soy glaze and garnish with sesame seeds and green onion.