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Hanoi-Style Tuna Patty Salad

Prep Time: 30 mins

Cook Time: 20 mins

Total Time: 50 mins

Ingredients

- 1 1/4 pounds tuna, yellowfin, sushi-grade
- 1/4 cup(s) scallion(s) (green onions), finely chopped
- 3 tablespoon onion(s), red, finely chopped
- 1 tablespoon ginger, fresh, minced
- 2 teaspoon fish sauce
- 1 tablespoon soy sauce, reduced-sodium
- 1 teaspoon sugar, brown
- 1/2 teaspoon pepper, black ground
- 1/2 cup(s) water
- 3 tablespoon fish sauce
- 2 tablespoon sugar, granulated
- 2 tablespoon vinegar, rice, or cider vinegar
- 2 tablespoon lime juice
- 1 tablespoon ginger, fresh, minced
- 1 clove(s) garlic
- 12 ounce(s) rice noodles, thin rice noodles or thin rice sticks
- 6 cup(s) lettuce, romaine, shredded
- 2 cup(s) sprouts, mung bean
- 2 medium carrot(s), julienned or grated
- 1/2 medium cucumber(s), English, thinly sliced
- 1 small onion(s), red, thinly sliced
- cilantro, fresh, sprigs for garnish, or mint and/or Asian basil

Preparation

1. **To prepare tuna:** With a large chef's knife, chop tuna using quick, even, straight-up-and-down motions (do not rock the knife through the fish or it will turn mushy). Continue chopping, rotating the knife, until you have a mass of roughly 1/4-inch pieces.
2. Place the tuna, scallions, onion, ginger, 2 teaspoons fish sauce, soy sauce, brown sugar and pepper in a large mixing bowl. Gently combine, without overmixing, until evenly incorporated. Cover and refrigerate while you prepare the rest of the salad or up to 12 hours.

3. **To prepare salad:** Combine water, 3 tablespoons fish sauce, granulated sugar, vinegar, lime juice, ginger and garlic in a large bowl; stir until the sugar is dissolved. Reserve 1/2 cup of the dressing in a small bowl.
4. Bring a large saucepan of water to a boil. Add rice noodles and stir to separate well. Boil until soft but still resilient, 2 to 5 minutes or according to package directions. Drain and rinse the noodles under cold running water. Drain well, transfer to a medium bowl and toss with 2 tablespoons of the reserved dressing.
5. Add lettuce and bean sprouts to the dressing in the large bowl; toss to coat. Divide the mixture among 6 shallow serving bowls. Top with equal portions of the noodles.
6. Form the tuna mixture into 6 patties, about 3/4 inch thick. Coat a large nonstick skillet with cooking spray and place over medium heat (see Grilling & Broiling Variations). Add the patties and cook until firm to the touch, 2 to 3 minutes per side.
7. Place a tuna patty on top of each salad and drizzle each portion with some of the remaining dressing. Serve with a platter of carrots, cucumber, red onion and herbs and let diners choose their own garnishes.

Grilling & Broiling Variations: Preheat grill to medium-high or preheat broiler. Oil the grill rack (see Tip) or coat a broiler pan with cooking spray. Cook patties until firm to the touch, 2 to 3 minutes per side.