

Zesty Grilled Tuna Steaks



PREPARATION TIME
10 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
white rice



Thick-cut fresh tuna is usually pricey. Try other thick, mild fish that give good results at a lower cost, such as amberjack and mahi-mahi steaks and fillets. If the steaks are thinner, reduce the cooking time.

SHOPPING LIST

- tuna steaks • limes
- soy sauce

ON HAND

- oil • ground ginger • garlic

Zesty Grilled Tuna Steaks

INGREDIENTS

- 1/4 cup lime juice
- 2 tablespoons vegetable oil
- 1/4 teaspoon ground ginger
- 1/4 cup soy sauce
- 1 clove garlic, minced
- 4 tuna steaks (6 ounces each)

SERVES **4**

COOKIN'
Xpress

• To yield the most juice from limes, allow them to come to room temperature. In a pinch, microwave them on HIGH for 10 to 15 seconds.

Make Ahead

You can prepare the sauce in step 2 up to 24 hours in advance. Refrigerate until ready to use.

VARIATION

For a true taste of the Orient, use 1 teaspoon grated fresh ginger instead of the powdered and add 1/4 teaspoon Asian sesame oil.

- 1** Preheat grill or broiler. Oil grill rack.



- 2** Combine lime juice, oil, ginger, soy sauce and garlic in a small bowl. Set aside half of mixture for sauce.

- 3** Grill tuna over medium heat for 15 minutes, turning several times and brushing with sauce.



- 4** Serve tuna with remaining sauce for dipping.