

GRILLED GARLIC LIME TUNA

Yield: Makes 2 servings

INGREDIENTS

2 Wild Ahi Tuna steaks

MARINADE

3 tbsp. olive oil

2 tbsp. soy sauce

2 tbsp. fresh lime juice

1 tsp. garlic powder

1 tsp. crushed red pepper flakes

2 tsp. honey

PREPARATION

Mix marinade ingredients in a plastic self-sealing bag. Remove wrap from frozen tuna. Place two frozen Wild Ahi Tuna steaks in bag and seal. Marinate unrefrigerated for 30 minutes.

Preheat grill to medium-high. Remove tuna from bag and place on grill rack. Grill over direct heat for 10 minutes. Turn fish and grill steaks for 3 more minutes or until medium rare.

