

# GRILLED TUNA STEAK WITH SCALLION SAUCE

## INGREDIENTS

- 1 tbsp. vegetable oil (and extra for grill)
- 2 scallions
- 2 tbsp. toasted sesame oil
- 1 tbsp. soy sauce
- 1 tsp. finely grated lemon zest
- 1 tbsp. fresh lemon juice
- 1 tsp. finely grated lime zest
- 1 tbsp. fresh lime juice
- 1 tsp. kosher salt
- 2 (6- to 8-oz.) Ahi tuna steaks - 1 1/2" to 2" thick
- 1 tsp. kosher salt
- Mixed greens and grilled lemon wedges (optional)

## PREPARATION

1. Prepare a grill by setting up for high heat and oiling grates with vegetable oil.
2. Arrange the scallions in a single layer and place a small baking sheet on top of them to make them contact with grill.
3. Grill until scallion softens and chars, for 2 to 3 minutes per side and then transfer to a cutting board and let cool.
4. Once it cools off, finely chop scallions and transfer to a smaller bowl. Whisk in sesame oil, soy sauce, lemon zest, lemon juice, lime zest, lime juice, and salt.
5. Now season tuna steaks all over with vegetable oil and salt and grill just until there are visible grill marks, for about 2 minutes per side.
6. Transfer tuna to a plate and pour scallion sauce over top.
7. Serve with greens and lemon wedges. Enjoy!

