

Grilled Tuna Steaks with Citrus-Ginger Dipping Sauce and Green Beans

Serves 2

Tuna steaks are a such an achievable luxury. They come together in just minutes when seared on the grill. Quality tuna steaks will melt in your mouth. Head to your trusted fishmonger, then let the grill do the work! Paired with charred green beans and a savory citrus-ginger sauce, a delicious dinner is served!

Tuna Ingredients:

(2) 6-oz fresh ahi tuna steaks
(sashimi grade)
2 tablespoons olive oil, divided
(for brushing tuna steaks and
tossing green beans)
1/4 teaspoon salt
1/4 teaspoon black pepper,
freshly cracked
12-oz green beans, washed and trimmed

Ginger Dipping Sauce Ingredients:

1/3 cup soy sauce
1 tablespoon sugar
1 teaspoon rice vinegar
1/2 tablespoon lime juice
1/2 tablespoon lemon juice
1/2 teaspoon grated ginger
1 garlic clove, minced

Serve with:

Wasabi paste
Toasted sesame seeds
2 green onions, sliced

Directions:

1. Combine the soy sauce and sugar in a small saucepan and cook until sugar dissolves. Transfer to a heat safe, wide-mouth jar and whisk in the rice vinegar, lime juice, lemon juice, grated ginger, and garlic until combined. Set aside.
2. Brush the tuna steaks with olive oil and sprinkle with salt and pepper.
3. In a large bowl, toss the green beans with the remaining olive oil.
4. In a grill basket, grill the green beans over high heat for 8-10 min; occasionally toss with tongs.
5. Grill the tuna steaks over very high heat for 1 minute on each side until grill marks are achieved, keeping the internal meat red.
6. Serve the tuna steaks and green beans with the dipping sauce and a smear of wasabi. Top with toasted sesame seeds and green onion.