



Grilled Tuna Steak With Mango Salsa



SHOPPING LIST

For the Tuna:

- 4 – 4 oz. Tuna Steaks, 1 to 1 ½ thick.
- 1 – 24 oz. bottle of Mexican Mojo – Goya-
- Juice of one fresh lime

For the Salsa:

- 2 medium mangoes, peeled and finely
- chopped
- 1/4 cup finely chopped red onion
- 1/4 cup finely chopped green pepper
- 1/4 cup finely chopped sweet red pepper
- 1 jalapeno pepper, chopped (remove the pulp and seeds to decrease the heat)
- 3 tbsp minced fresh cilantro
- 2 tbsp apple cider vinegar
- 1 tbsp sugar
- 1 tbsp olive oil
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground pepper

INSTRUCTIONS

- In a large non-reactive bowl, glass is preferable, empty the Mojo into the bowl and add the lime juice.
- Next place the Tuna Steaks in the marinade, cover and place in the refrigerator for an hour not much longer as the lime juice will begin to cook the meat.
- Next, while the tuna is marinating prepare the Salsa ingredients and place in a large bowl, cover and let refrigerate for at least an hour. It's even better if made a day in advance.
- Now prepare a charcoal grill or cast-iron skillet very hot.
- Place the tuna steaks on the grill and cook each side for only 2 to 2 1/2 minutes.
- The center of the tuna should be raw with the outside seared.
- Place the tuna steaks on a plate, tent with foil and allow to rest 5 minutes or so and serve with the Mango Salsa.