

Grilled Baby Tuna Steaks with Toasted Almond Basil Pesto Topping

Serves

4

Ingredients

4-6oz tuna, shark, or swordfish steaks about 1/4 in thick
25 large fresh basil leaves
4 garlic cloves
1/4 cup whole almonds, toasted
3/4 pound plum tomatoes, peeled, seeded, chopped, and drained
3 tbs. extra virgin olive oil
1/4 cup, chopped pitted imported cracked green olives
4 tbs. dry white bread crumbs
2 pounds fresh baby spinach

Optional Marinade from Sicily - Salmoriglio Sauce (6 servings)

1/2 cup extra-virgin olive oil
1/4 cup fresh lemon juice
2 tbs. hot water
6 tbs. chopped fresh parsley
3 large garlic cloves, finely chopped
1 tbs dried oregano

Preparation Instructions

With processor running, drop garlic and process until chopped. Add basil and almonds and chop finely. Add tomatoes, oil and olives and pulse until mix resembles paste. Season with salt and pepper.

Preheat oven to 400, or make sure your grill is ready to go. Lightly oil large baking sheet. Arrange the fish on the sheet. Salt and pepper the steaks. Grill them on both sides until transparent. (Or bake them in the oven with the pesto on the top). After they are grilled, spread some of the pesto on top and put on sheet pan and place under the broiler for a few minutes to toast the bread crumb topping.

Cook the spinach in olive oil and garlic until wilted. Put on a plate and put the fish steaks on the top.

Salmoriglio Sauce

Whisk olive oil in top of double boiler over simmering water until heated through. gradually whisk in fresh lemon juice, then 2 tbs. of water. Add chopped fresh parsley, chopped garlic and oregano and cook sauce 5 minutes to blend flavors, whisking frequently. season with salt & pepper. Lightly brush tuna on both sides with sauce, season. fish with salt & pepper. Grill on both sides for about 5 minutes. Transfer fish to platter, Spoon remaining sauce over fish and serve.