

Ferraro's Cucina

Grilled Tuna Steaks with Mango Salsa Ingredients

- 1 large, firm but ripe mango, medium dice
- 1 medium tomato, small dice
- 1 medium Jalapeno, seeded and diced into small pieces
- 1 small red onion, diced finely
- 2 tablespoons lime juice
- 1/4 cup cilantro, roughly chopped
- Salt to taste
- 2 ahi tuna steaks
- Olive oil

Preparation

- Salsa: Combine all of the salsa ingredients in a small bowl. Stir, just enough to mix. Put into the refrigerator for at least 30 minutes to let the flavors combine together.
- Preheat barbecue grill or a stovetop grill. Lightly coat both sides of the ahi steaks with some olive oil. Place the steak onto direct heat, and cook only until grill marks form; about 3 to 5 minutes depending on how hot the grill is. Turn the steak over and cook for another 3 to 5 minutes. Remove the ahi from the heat, and set aside. Do not overcook the tuna or the flesh will become dry and lose its flavor. The steak will have a white ring around the edges and the center will be very pink when it is finished cooking. Remove from the grill. Spoon the salsa over the top. Serve. Eat.

