

## Grilled Jalapeno Tuna Steaks



Charred tuna steaks with the flavor of jalapeno, garlic, and lime!

**Prep:** 15 mins

**Cook:** 10 mins

**Additional:** 20 mins

**Total:** 45 mins

**Servings:** 4

**Yield:** 4 tuna steaks



### Ingredients

- 1 tablespoon olive oil
- 2 teaspoons lime juice
- 1 jalapeno pepper, minced
- 3 cloves garlic, minced
- salt and ground black pepper to taste
- 1 pound ahi tuna steaks

### Directions

#### Step 1

Whisk olive oil, lime juice, jalapeno pepper, garlic, salt, and pepper together in a flat baking dish. Place the tuna steaks in the dish, turning to coat entirely in marinade; cover the dish with plastic wrap and refrigerate for 20 minutes.

#### Step 2

Preheat an outdoor grill for high heat and lightly oil the grate.

#### Step 3

Cook steaks on the preheated grill until beginning to firm and hot in the center, 5 to 7 minutes per side.

### Nutrition Facts

**Per Serving:** 158 calories; protein 26.7g; carbohydrates 1.2g; fat 4.5g; cholesterol 51.3mg; sodium 42.1mg.

