

Tasty Tuna Steak

Recipe By *Dining In*



DINING IN

Cooking and Prep:  40
m

Serves:  4

No Allergens

Preference: Parve

Tuna steaks are a real treat, especially when spiced and seasoned to perfection.

Difficulty: Easy

Enjoy!

Occasion: Passover

Diet: Gluten Free,

Pescetarian, Low Carb, Paleo

Source: Dining In

Ingredients (12)

Main ingredients

- 1 red pepper, cut into thin strips
- 8 cloves garlic, thinly sliced
- 2 tablespoons oil
- 1/8 cup fresh cilantro, chopped
- 1 teaspoon salt

- 1 teaspoon Gefen Paprika
- 1/2 teaspoon Gefen Garlic Powder
- dash of black pepper
- 3/4 cup water
- 4 small slices tuna steak
- 1 cup cherry tomatoes, cut in half

Sommelier Suggests

- Carmel Kayoumi Riesling
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Start Cooking

Prepare the Tuna

1. Sauté red pepper strips and garlic in oil over low heat for 20 minutes.
2. Add cilantro and spices, water, and tuna. Cover and cook over high heat until water boils. Lower the heat and cook for another 10-15 minutes. Make sure heat is high enough so that the sauce is simmering the whole time.
3. Spoon sauce over fish as it cooks. Add tomatoes during the last five minutes of cooking. Serve warm.

Credits

Photography and Styling by Chavi Feldman

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