

# Grilled Tuna Skewers with Garlic Herb Gremolata

Recipe By Naomi Hazan



Cooking and Prep:  20  
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Paleo, Pescetarian,

Gluten Free, Low Carb

Last night's dinner was a total HIT! Grilled tuna steaks with garlic herb gremolata and roasted cherry tomatoes.

This may look fancy but I promise it's super simple and takes less than 20 minutes to make!

## Ingredients (15)

### Tuna

1 pound tuna steak, cubed

salt, to taste

pepper, to taste

### Gremolata

5–8 sprigs fresh oregano

- 2 cloves garlic
- 3 tablespoons Gefen Olive Oil
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon red or white wine vinegar
- 1/4 teaspoon red pepper flakes (optional)

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## Tomatoes

- 1 pint cherry tomatoes
  - 2 cloves garlic
  - 2 tablespoons Gefen Olive Oil
  - salt, to taste
  - pepper, to taste
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## Start Cooking

### Prepare the Tuna Skewers and Gremolata

1. Add the cubed tuna to skewers, and season with salt and pepper on both sides.
2. Grill the tuna in a grill pan or on a grill for two to four minutes on each side, to preferred doneness.
3. Meanwhile, chop all of the gremolata ingredients using a sharp knife or food processor. Set aside.
4. Heat up a wide pan over high heat. Add in the tomatoes, garlic, olive oil, salt and pepper. Cook covered for 10 minutes until the tomatoes start to burst, stirring occasionally.
5. Once the tuna is cooked, top with the gremolata and serve with cooked tomatoes.

#### Note:

For more details on grilling fish on a BBQ typically used for meat, watch this video by [OU & You](#).