## 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
3 tbs. extra virgin olive oil
1/4 cup, chopped pitted imported cracked green olives
4 tbs. Italian bread crumbs, dry white bread crumbs or Panko bread crumbs.
2 pounds fresh baby spinach
2-lemons-1 cut into thin rounds
Sea Salt & Fresh Ground Black Pepper

## **Preparation Instructions**

In a food processor, drop garlic, basil, and almonds and pulse pouring the olive oil in a few times. Add tomatoes, and olives and pulse until mix resembles paste. Season and add the bread crumbs. Pulse a few times.

**Tip.** I like to add the chopped tomatoes last so they are still in little chunks Season with salt and pepper.