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.

The Singing Chef - Andy LoRusso

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