



Ginger and Soy Tuna Steak Marinade



2 Servings



30 minutes

Ingredients :

- Fresh tuna steaks
- Soy sauce
- Fresh grated ginger
- Garlic , minced
- Sesame oil
- Lime juice
- Brown sugar
- Black pepper



Instructions :

1. Place the tuna steaks in a shallow dish .
2. In a bowl , mix soy sauce , grated ginger , minced garlic , sesame oil , lime juice , brown sugar , and black pepper .
3. Pour the marinade over the tuna steaks and turn them gently to coat both sides .
4. Let the tuna rest in the marinade for 20 minutes in the refrigerator .
5. Remove the tuna from the marinade and lightly pat dry .
6. Cook the tuna in a hot pan or on a grill for 1 to 2 minutes per side , depending on thickness .
7. Serve warm with rice , vegetables , or a fresh salad .