



Spicy Tuna Steak Marinade



2 Servings



30 minutes

Ingredients :

- 2 fresh tuna steaks
- 1tablespoon soy sauce
- 1teaspoon chili paste or sriracha
- 1tablespoon lime juice
- 1teaspoon sesame oil
- 1clove garlic , minced
- 1teaspoon brown sugar
- A pinch of salt
- A pinch of black pepper



Instructions :

1. Place the tuna steaks in a shallow dish .
2. In a small bowl , mix soy sauce , chili paste , lime juice , sesame oil , garlic , and brown sugar until smooth .
3. Pour the marinade over the tuna steaks and turn gently to coat both sides .
4. Cover and let the tuna rest for 20 minutes at room temperature .
5. Heat a pan on high and lightly oil the surface .
6. Sear the tuna steaks for 1to 2 minutes per side until lightly crusted .
7. Remove from heat , slice , and serve warm .