



# Tuna Steak Marinade



2 Servings



30 minutes

## Ingredients :

- Fresh tuna steaks
- Soy sauce
- Olive oil
- Fresh lemon juice
- Garlic
- Fresh ginger
- Honey
- Black pepper
- Salt



## Instructions :

1. Pat the tuna steaks dry with a paper towel and place them in a shallow dish .
2. In a bowl , combine soy sauce , olive oil , lemon juice , honey , minced garlic , and grated ginger .
3. Season the marinade lightly with salt and black pepper , then stir well until blended .
4. Pour the marinade evenly over the tuna steaks , turning them gently to coat all sides .
5. Cover and let the tuna rest in the refrigerator for about 20 minutes to absorb the flavors .
6. Remove the tuna from the marinade and cook as desired , such as searing or grilling , until done to your preference .