

Grilled Ahi Tuna with Summer Slaw and Not Just Salad Dressing

TOTAL SMOKESHOW

RIDICULOUSLY
EASY
TO MAKE



SIZE

Serves: 4-6

PREPARATION

30 minutes

DIFFICULTY



Level 1



This simple grilled ahi tuna is a total showstopper dressed up with Not Just Salad Dressing and fanned out in all its glory on a bright summer slaw.

This is your 30 minute summer meal to impress: the slaw can be made ahead, and the tuna takes under 5 minutes to grill!

Talk about low maintenance while also being a crowd pleaser.

We use Not Just Salad Dressing as a marinade for the tuna as well as a dressing for the slaw which eliminates two areas of prep - ultimately leaving you more time to enjoy.

Skip the sushi bar, and treat yourself to this simple grilled ahi tuna with a crunchy slaw moment on a hot summer day!

Ingredients

- 1** cup Not Just Salad Dressing, divided, plus more to serve
 - 1½** lbs ahi tuna steaks, about 1-inch thick
 - 1** head Napa cabbage, halved vertically, outer leaves removed, and thinly sliced horizontally
 - 1** red bell pepper, thinly sliced
 - 2** medium carrots, peeled and grated on the large holes of a box grater
 - ½** cup coarsely chopped cashews, almonds, or peanuts
 - 1** bunch scallions, sliced into ½ inch pieces
- sriracha and sesame seeds, to serve (optional)

Process

1

Place the tuna in a large ziplock bag with ½ cup of Not Just Salad Dressing and let marinate in the fridge for 1 hour.

2

Light a charcoal grill with the coals banked to one side, or preheat a gas grill to hot. Using long handled tongs, dip a paper towel in oil and lightly brush the grill grates to give you a non-stick surface being careful to avoid flareups. If using a gas grill, reduce heat to medium-high. place the tuna steak directly over the flame and cook about 3 minutes, uncovered. Flip and cook for 3 minutes more. The inside of the tuna should still be raw.

3

Add the cabbage, bell pepper, carrots, nuts, scallion and half cup of Not Just Salad Dressing to a large bowl and toss to fully coat. Slice the tuna, against the grain, into 1/4 inch thick strips and drape over the slaw. Drizzle with extra dressing, sriracha, and sesame seeds, if using.