



## TUNA WITH OLIVE TOPPING

Makes 4 servings.

I like to serve this dish at room temperature on a bed of sautéed vegetables or dressed greens. In this recipe, I am featuring it with sautéed shredded Napa cabbage and sautéed bell pepper strips.

### INGREDIENTS

- 3 tablespoons extra-virgin olive oil
- 4 tuna steaks,  $\frac{3}{4}$  inches thick, about 6 ounces each
- Kosher salt
- Freshly ground black pepper

### OLIVE TOPPING

- 2 tablespoons extra-virgin olive oil
- 3 tablespoons lemon juice
- 1 tablespoon grainy mustard
- $\frac{1}{2}$  cup pitted Kalamata olives, sliced
- 3 scallions including green parts, thinly sliced
- 1 cup loosely packed flat leaf parsley, finely chopped
- Kosher salt
- Freshly ground black pepper

## PREPARATION

1. Combine the topping ingredients and set aside.
2. Sautee the cabbage and the bell peppers and set aside.
3. Pat the fish dry and season lightly with salt and pepper on both sides. In a skillet heat the olive oil and sear the tuna over high heat for 30 seconds on each side for rare fish.
4. Cut each steak into 3 pieces.
5. Place the cabbage and the peppers in the center of the plate, top with tuna and the olive topping.