



Grilled Tuna with Pineapple Salsa

Recipe By SCOTT CULPEPPER

SERVES: 4

INGREDIENTS:

- 4 6-8 oz. tuna steaks
- 2 cups fresh pineapple, *diced*
- 1 cup red pepper, *diced*
- ½ cup cilantro, *chopped*
- ¼ cup red onion, *finely chopped*
- 3 tbsp. jalapeño pepper, *finely chopped, stemmed and seeded*
- 1 clove garlic, *minced*
- 1 lime, *juiced*
- salt, *to taste*

DIRECTIONS:

- 1. Combine all ingredients in a large bowl, except tuna steaks, mix thoroughly and season with salt to taste. Set aside or chill in the refrigerator.
- 2. Season tuna steaks with salt and pepper. Grill on high heat, three minutes per side, and only turn once.

This salsa is great with almost any grilled fish. It also makes a great salsa for chips. Also, it's great either at room temperature or chilled.

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