



Grilled Tuna with Cherry-Nectarine Chutney

Makes: 8 servings

Prep Time: 10 minutes Cook Time: 5 minutes

Total Time: 30 minutes

Chutney:

- 12 cherries, pitted and quartered
- 3 ripe nectarines, pitted and cut into 1/2-inch dice
- 1/4 cup red onion, finely chopped
- 2 tbsp mint, chiffonade (See Chef's Note)
- 3 tbsp aged balsamic vinegar
- 2 tbsp olive oil
- Kosher salt & freshly ground pepper

Tuna:

- 8 tuna filets (4-6 ounces each, 1 1/4" thick)
- 1/4 cup mint leaves
- 1/4 cup olive oil
- Kosher salt & freshly ground pepper

Combine the cherries, nectarines, red onion, mint, vinegar and olive oil in a medium bowl and season with Kosher salt & pepper. Let sit at room temperature for 30 minutes. May be refrigerated for 1 day; serve at room temperature.

Preheat grill to high. Dip the mint leaves into the olive oil and rub them onto both sides of the tuna.

Let the leaves "stick" to the tuna after rubbing the mint oil all over. Season with Kosher salt & pepper. Grill 1-2 minutes per side for rare. Place the tuna on a large serving plate and pile with relish alongside or on top of the fish.

Chef's Note:

To cut mint into chiffonade or fine ribbons, stack and roll up the leaves and cut into thin strips.