

GRILLED VEGETABLE SALAD

with Tuna

Ingredients:

- 1 lemon
- ¾ cup tuna pieces in olive oil
- ½ cup fresh mint
- 1 garlic clove, crushed
- 2 zucchinis
- 2 ¾ cups asparagus
- ½ cup pistachio nuts, peeled and chopped



Directions:

1. Clean the lemon, grate the skin and squeeze out the juice. Drain the tuna, but save the oil for later.
2. Remove the leaves from the sprigs of mint and place in a high cup with the lemon zest, lemon juice, and tuna oil. Add in the garlic and blend until smooth. Season with salt and pepper.
3. Cut the zucchinis into slices and sprinkle with salt and pepper. Heat the grill pan and grill the zucchini for 6 minutes, turning halfway. Then cook the asparagus for 4 minutes, turning halfway.
4. Place the vegetables in a bowl and add in the marinade. Mix gently until covered.
5. To serve, divide veggies and tuna between plates and top with chopped pistachio nuts.

