

Seared Tuna with Mango Salsa



Ingredients:

- 2 fresh tuna steaks
- 2 tbsp Oliverde Cilantro Lime Olive Oil
- 1 tsp ground cumin
- Salt and pepper to taste
- 1 ripe mango, diced
- 1/4 cup diced red onion
- 1 tbsp lime juice
- 1 tbsp chopped cilantro

Instructions:

- Season tuna steaks with cumin, salt, and pepper. Sear in a hot skillet with 1 tbsp Cilantro Lime Olive Oil for 1-2 minutes per side.
- Combine mango, red onion, lime juice, and cilantro to make the salsa.
- Serve tuna topped with mango salsa and a drizzle of Cilantro Lime Olive Oil.