

# Blood Orange Bluefin Tuna Skewers



## Instructions:

- In a bowl, whisk Blood Orange Olive Oil, Grapefruit Balsamic, honey, garlic powder, salt, and pepper.
- Toss tuna cubes in marinade and let sit for 10–15 minutes.
- Skewer and grill or pan-sear for 1–2 minutes per side until lightly charred.
- Drizzle extra glaze over before serving.

## Ingredients:

- 8 oz sushi-grade Bluefin Tuna, cut into cubes
- 2 tbsp Oliverde Blood Orange Olive Oil
- 1 tbsp Oliverde Grapefruit Balsamic
- 1 tsp honey
- ½ tsp garlic powder
- Salt & pepper
- Skewers