

# Grilled Gulf Tuna and Shrimp in a Mediterranean Marinade with Zucchini-Tomato Relish

Serves 4-6

## For tuna:

- ▷ 2 lb tuna steaks (about 1½ " thick)
- ▷ 20 large gulf shrimp, peeled and deveined
- ▷ Kosher salt and pepper
- ▷ 2 tsp garlic powder
- ▷ 2 tsp onion powder
- ▷ 2 tablespoons oregano
- ▷ 2 lemons, more for serving
- ▷ 3 tbsp Olive oil
- ▷ 2 tbsp melted butter

## For relish:

- ▷ 2 medium zucchini, diced
- ▷ 1 red onion, fine dice
- ▷ 4 cloves garlic, thinly sliced
- ▷ 1 pint champagne tomatoes (or cherry), halved
- ▷ 3 tablespoons fresh chopped parsley
- ▷ 1 tbsp dried oregano
- ▷ 2 tbsp olive oil
- ▷ Kosher salt and pepper

## Preparation for tuna:

Heat grill (or grill pan if you prefer) to medium high. Combine 1 tablespoon oil, 1 lemon, butter and half of seasonings in a bowl and baste shrimp. Season tuna with remaining seasonings on both sides and lightly coat with olive oil. Grill shrimp first on medium-high, about 3 minutes a side. Turn up grill, set shrimp aside covered, while you sear tuna. For medium rare, grill for about 4 minutes a side.

## For Zucchini Relish:

In a large skillet, heat olive oil on medium heat and sauté onions and garlic until soft and fragrant (about 3 minutes). Add zucchini and seasonings and sauté for another few minutes until tender. Add tomatoes and salt and pepper, stir for about one minute.

## To serve:

Place tuna on a bed of quinoa or rice, top with tuna and zucchini mixture. Garnish with parsley and additional lemon, placing shrimp on the side. Serve immediately.

