

EP 3: KNOW YOUR FARMER, KNOW YOUR FOOD

GRILLED AHI TUNA WITH GRILLED MICHIGAN STRAWBERRY CHIMICHURRI

Serves 2

All you need:

1/2 cup	Fresh (preferably Michigan-grown) strawberries, grilled & chopped
1/2 cup	Fresh basil leaves, finely packed
1/2 cup	Fresh flat-leaf parsley
2 cloves	Garlic, peeled
1/4 cup	Olive oil, divided
1 tablespoon	Red wine vinegar
1/2 teaspoon	Chipotle peppers in adobo, chopped
1 teaspoon	Michigan honey
2 (8 oz.)	Ahi tuna steaks
2 tablespoons	Canola or vegetable oil
Salt & Black Pepper	
Arugula, for serving (optional)	

All you do:

- ◆ Place whole berries in bowl and drizzle with about 1 teaspoon olive oil, salt and pepper. Heat grill to medium-high heat and place strawberries on grates turning as they become charred.
- ◆ While those are grilling, add basil, parsley, olive oil, red wine vinegar, salt, pepper and peppers to a blender and process for 20-30 seconds or until smooth. Transfer to a bowl and set aside.
- ◆ Remove berries from grill and allow to cool. Chop into bite-sized pieces and add to chimichurri.
- ◆ Brush both sides of the tuna steaks with oil and season with salt and pepper. Add steaks to grill and cook for 4 minutes per side. Let rest for 5-10 minutes and slice.
- ◆ To serve, place tuna slices on a bed of arugula and top with chimichurri.

-Executive Chef Chris Franz