

Moroccan Albacore Skewers With Zucchini & Lemons



INGREDIENTS

1 1/2 lbs fresh albacore, cut into one-inch cubes
2 cloves garlic, minced
1 tsp cumin
1 tsp paprika
1/2 tsp turmeric
1/2 tsp cayenne
1/4 cup chopped cilantro
1/4 cup chopped Italian parsley
3 tbsp olive oil
1/4 cup fresh lemon juice
salt & pepper to taste
Zest of 1 lemon
4 lemons, cut into small wedges
3 zucchini, sliced 1/4 inch thick

1. Mix together the cumin, paprika, turmeric, cayenne, garlic, cilantro, parsley, lemon juice, olive oil, salt & pepper and lemon zest.
2. Pour over the tuna cubes and marinate, preferably at least 2 hours, but no more than 6
3. Divide the albacore onto the wooden skewers – that have been soaked in water – mixing with the zucchini and lemon wedges.
4. Grill the skewers over medium high heat for 6-8 minutes, turning occasionally and brushing with the leftover marinade
5. Serve hot or cold

(Recipe courtesy of Chef Eric Jenkins – OSU Seafood Consumer Center)