

# Our State eats

*Published in the June 2022 issue of Our State*

## Fresh Tuna Salad

*Yield: 6 servings.*

- 1½ pounds fresh tuna steaks (ahi or yellowfin)**
- 2 tablespoons olive oil**
- 1 teaspoon salt**
- ½ teaspoon ground black pepper**
- ⅓ cup mayonnaise**
- Juice from 1 lemon**
- ¼ cup red onion, diced**
- 3 stalks celery, diced**
- 3 tablespoons dill pickle juice**
- ½ teaspoon Old Bay Seasoning**
- Butter lettuce (optional)**
- Hard-boiled eggs (optional)**

Heat a heavy skillet on medium-high.

Coat tuna steaks in olive oil and season both sides with salt and pepper.

Place tuna in the hot skillet and cook for 5 to 7 minutes per side, or until there's no pink left and the internal temperature is 145°. Place tuna on a plate and chill in refrigerator for an hour.

In a large mixing bowl, stir together mayonnaise, lemon juice, red onion, celery, pickle juice, and Old Bay.

Add chilled tuna steaks to the mixture and break them up using a fork. Mix and serve on a bed of butter lettuce with hard-boiled eggs.



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