Fisherman's Fresh Tuna Salad

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FRESH CATCH
SEAFOOD
4331 Mill Landing Rd.
Wanchese, NC 27981

Prep Time: 10 mins | **Marinate:** 30 mins | **Cook Time:** 8–10 mins | **Chill Time:** 15 mins

Ingredients
For the Tuna & Marinade:

- 1 lb fresh tuna steaks
- ½ cup Zesty Italian dressing
- ¼ cup mayonnaise
- 2 tbsp soy sauce
- 1 tbsp Worcestershire sauce (for dash before cooking)

For the Salad Dressing:

- ½ cup mayonnaise (adjust to taste)
- 2–3 tbsp dill pickle relish
- 1 tbsp fresh lemon juice
- 1 tsp Old Bay seasoning (or to taste)
- Freshly ground black pepper, to taste

Instructions

1. **Marinate:** Whisk together the Zesty Italian dressing, ¼ cup mayonnaise, and soy sauce. Coat the tuna steaks and marinate in the refrigerator for 30 minutes.

2. **Cook:**
    - **Air Fryer Method:** Preheat air fryer to 375°F. Remove tuna from marinade, splash with Worcestershire sauce, and air fry for 8–10 minutes until cooked through.
    - **Sheet Pan Method:** Preheat oven to 400°F. Place tuna on a baking sheet, splash with Worcestershire sauce, and bake for 10–12 minutes until cooked through.

3. **Cool & Flake:** Transfer cooked tuna to a bowl and let cool completely. Once cool, flake the tuna into small pieces using two forks or an electric mixer.

4. **Mix:** Add mayonnaise, dill pickle relish, lemon juice, Old Bay, and black pepper directly to the flaked tuna. Stir gently until well combined.

5. **Serve:** Chill in the refrigerator for 15 minutes to let the flavors fuse together. Serve on sandwiches, with crackers, or over a bed of fresh greens.