

## **Albacore Tuna Steaks w/ Bok Choy**

### Ingredients:

6 Albacore Tuna Steaks

WildeBerryaki Sauce

Baby Bok Choy

Fresh Ginger



### Directions:

Marinate albacore steaks with enough WildeBerryaki sauce to coat the fish along with 2 teaspoons of freshly grated ginger in a zip lock bag for 30 minutes.

Grill the steaks a couple of minutes on each side, just enough to cook through and set aside.

Bring a pot of water to a rolling boil, add Baby Bok Choy and blanch for 1 minute. Remove from boiling water and immediately immerse in ice cold water to stop the cooking process and maintain fresh green color.

Plate albacore steaks and bok choy and drizzle with WildeBerryaki reduction sauce.