

Low-Point Grilled Yellowfin Tuna with Lemon-Ginger Marinade

Ingredients:

- 3, 4 oz. wild caught yellowfin tuna steaks
- 1 Tbs olive oil
- 1 Tbs lemon juice
- 2 Tbs soy sauce
- 1/8 tsp. ground ginger
- 1/8 tsp. garlic salt

Place tuna in one, gallon-sized bag. Add all the other ingredients to the bag, seal, and allow marinade to saturate the tuna steaks. Preheat large skillet over medium-high heat. Once the skillet is hot, remove the tuna steaks from the bag and place in skillet. Grilled for 2 to 4 minutes on each side (depending on your desired doneness of the tuna). Remove and serve with rice, couscous, quinoa, or desired side. Enjoy!

Total servings - 3

Serving size - 1

Points per serving - 3.5

Points plus per serving - 4

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"We make a living by what we get. We make a life by what we give."
- Winston Churchill***