



GRILLED TUNA STEAKS WITH CANTALOUPE SALSA

Serves 2

3/4 cup coarsely chopped cantaloupe (or honeydew) melon
1/4 cup chopped onion
2 tablespoons chopped fresh cilantro
4 teaspoons olive oil
1 tablespoon fresh lime juice
1 teaspoon minced seeded jalapeño chili
2 5- to 6-ounce fresh tuna steaks (about 1/2 inch thick)

Prepare barbecue (medium-high heat). Mix cantaloupe, onion, cilantro, 2 teaspoons oil, lime juice and jalapeño chili in small bowl. Season salsa to taste with salt and pepper. Let stand 15 minutes.

Meanwhile, brush tuna steaks on both sides with remaining 2 teaspoons olive oil and sprinkle with salt and pepper. Grill tuna until just opaque in center, about 3 minutes per side.

Transfer tuna to plates. Spoon salsa alongside and serve.