



# AF Ahi Tuna Steaks

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Categories: Captain's Shack, in Boise, ID, Main Dish - Air Fryer

Servings: 2

Description: This is an awesome way to cook ahi tuna steaks.

Source: : March 2019. The steaks should be a little pink.

Preparation Time: 10 minutes

Start to Finish Time: 20 minutes

Serving Ideas: Serve with Roasted Orange Garlic Sauce, Asparagus with Pine Nuts and a Garden Salad.

## Ingredients

2 6 oz Ahi Tuna Steaks  
1 Orange Zested  
Celtic Sea Salt to taste  
fresh ground Tellicherry  
Black Pepper to taste  
4 t Olive Oil

## Directions

- 1) Salt and pepper, spread orange zest and 1 t olive oil on both sides of the steaks. Cover and set aside in the refrigerator until prep is complete.
- 2) Pre heat the Air Fryer (AF) to 400 degrees F.
- 3) Oil the AF basket and place the steaks on the rack. Cook at 400 degrees F for 10 minutes. Turn steaks at 6 minutes and cook for another 2-4 minutes if necessary. Don't over cook! It will be dry.
- 4) Serve as suggested. The ahi should be a little pink in the middle to preserve moisture.