



# GRILLED TUNA

## WITH CHILE-LIME MANGO SALAD



**SERVES**

4



**METHOD**

GRILL



**MINUTES**

60



**DIFFICULTY**

3/10

### INGREDIENTS

1 shallot, unpeeled  
 1 dried red chile, seeds removed  
 1 tablespoon lemongrass, finely chopped  
 1½ tablespoons superfine sugar  
 ¼ cup fresh lime juice  
 1½ tablespoons fish sauce  
 1 8-ounce sushi-grade tuna steak (about 1½ inches thick)  
 1 teaspoon olive oil  
 ½ teaspoon fine sea salt  
 1 large green mango, peeled and cut into 2½ x ¼-inch matchsticks  
 ½ cup packed fresh rau ram leaves  
 4 lime leaves, thinly sliced  
 1 red Fresno chile, thinly sliced

Open bottom vent of a charcoal grill completely. Light charcoal chimney starter filled with coconut charcoal briquettes. When briquettes are covered with gray ash, pour them onto bottom grate of grill. Adjust vents as needed to maintain an internal temperature of 300°F. Place shallot and dried red chile on unoiled grates. Grill, covered, turning occasionally, until chile is bright red and crisp, 6 to 8 minutes; remove from grill. Continue grilling shallot until very soft, about 20 minutes more. Remove from grill; let cool 10 minutes. Peel shallot; discard skins. Adjust grill vents to increase temperature to 475°F. Remove top grate, and coat with oil; place on grill.

Mash chopped lemongrass with a mortar and pestle until finely ground. Add sugar and grilled chile; mash until well combined. Add peeled shallot; mash until mixture forms a mostly smooth paste. Transfer mixture to a small bowl; stir in lime juice and fish sauce. Set aside.

Rub tuna with oil; sprinkle with salt. Place on oiled grates. Grill at 475°F, uncovered, until tuna is cooked to a depth of ¼ inch but middle is still red, about 3 minutes per side. Transfer to a cutting board; cut into ¼-inch-thick slices.

Place mango, rau ram leaves, lime leaves, and Fresno chile slices in a large bowl. Drizzle with 2 tablespoons lemongrass dressing, and toss to coat. Divide salad among 4 plates; top evenly with tuna slices. Drizzle about 2 teaspoons lemongrass dressing over each serving of tuna; reserve remaining dressing for another use.



# GRILLED CHICKEN THIGH & CUCUMBER SALAD



**SERVES**

4



**METHOD**

OVEN



**MINUTES**

30



**DIFFICULTY**

2/10

## INGREDIENTS

6 skin-on, boneless chicken thighs, pounded 1/2 inch thick  
 1/4 cup extra-virgin olive oil  
**Kosher salt**  
**Pepper**  
 3 tablespoons red wine vinegar  
 1 tablespoon minced shallot  
 1 teaspoon minced garlic  
 1 English cucumber, thinly sliced  
 1/4 cup thinly sliced red onion  
 1 Fresno or red jalapeño chile, thinly sliced  
 2 tablespoons chopped mint, plus whole leaves for garnish  
 3 tablespoons chopped roasted unsalted almonds

Light a grill. Rub the chicken thighs with 2 tablespoons of the olive oil and season with salt and pepper. Arrange the chicken skin side down on the grill and top with a sheet of foil and a weighted heavy baking sheet. Grill the chicken over moderate heat until the skin is golden brown, about 5 minutes. Turn the chicken skin side up, top with the foil and weighted baking sheet and grill for 3 minutes longer. Remove the baking sheet. Turn the chicken skin side down once more and grill until the skin is crispy and the chicken is cooked through, about 2 minutes longer. Transfer the chicken to plates.

Meanwhile, in a large bowl, combine the vinegar with the shallot and garlic and gradually whisk in the remaining 1/4 cup of olive oil until well blended. Add the cucumber, onion, chile and chopped mint and season with salt and pepper. Toss to coat.

Slice the chicken; toss with the cucumber salad. Garnish with the nuts and mint leaves.