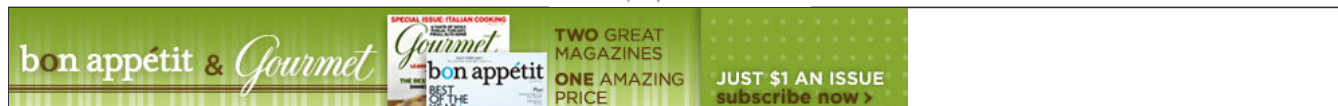


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tuna and red onion spiedini

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Start with chopped fresh tomatoes, basil and garlic spooned onto toasted baguette slices. Grill slices of potato to have with the tuna; follow with biscotti and fresh figs.

Servings: Makes 2 servings; can be doubled.

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Ingredients

6 tablespoons garlic-flavored olive oil
2 tablespoons fresh lemon juice
4 teaspoons chopped fresh rosemary
1 11- to 12-ounce tuna steak, cut into 1-inch pieces
12 1x1x1/4-inch red onion pieces
8 lemon slices, halved

4 cups (about 2 ounces) mixed baby greens

Preparation

Prepare barbecue (medium-high heat). Whisk oil, lemon juice and rosemary in small bowl to blend. Season onion and lemon slices onto 4 metal skewers. Brush with dressing; sprinkle with salt and pepper. Grill tuna

onion is slightly charred and tender, turning and brushing often with some remaining dressing, about 8 min

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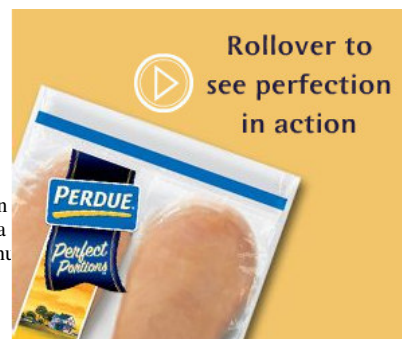
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