

# Portuguese Fresh Tuna (Sauce and Marinade)

Yield: 4 min  
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/portuguese-tuna-pate-recipe>

## Ingredients:

- 3 tablespoons pimenta moída
- 1/4 cup cider vinegar
- 1/2 teaspoon salt
- 1/3 teaspoon pepper
- 1 tablespoon garlic powder
- 2 tablespoons paprika hot
- 4 tuna steaks fresh
- 1/2 cup butter
- 1 cup olive oil
- 1/4 cup pimenta moída
- 1/2 cup ketchup
- 1/4 cup cider vinegar
- 1/4 cup water
- 2 tablespoons paprika hot
- 1/2 teaspoon salt
- 1/3 teaspoon pepper
- 1 tablespoon garlic powder

## Nutrition:

1. Calories: 1070 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 135 milligrams
4. Fat: 88 grams
5. Fiber: 6 grams
6. Protein: 50 grams
7. SaturatedFat: 24 grams
8. Sodium: 1180 milligrams

9. Sugar: 8 grams

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