



## Sheet Pan Lemon Tuna & Potatoes

Serves 4

### Ingredients

4 ¾-inch thick tuna portions  
6 tablespoons olive oil - divided  
juice of ½ lemon  
1 teaspoon salt - divided  
½ teaspoon pepper  
½ teaspoon dried oregano - divided  
½ teaspoon dried thyme - divided  
¼ teaspoon dried basil - divided  
1 teaspoon garlic powder - divided  
1 ½ pounds baby red potatoes - halved  
4 tablespoons grated parmesan cheese  
additional lemon slices for garnish - optional

### Directions:

Preheat oven to 450 degrees.

Combine 4 tablespoons olive oil, lemon juice, 1/2 teaspoon salt, 1/4 teaspoon pepper, 1/4 teaspoon oregano, 1/4 teaspoon thyme, 1/4 teaspoon basil, and 1/2 teaspoon garlic powder in a large resealable bag along with the tuna.

Seal the bag, massage the fillets to rub in the seasonings and distribute all the ingredients. Chill for 15 minutes while you move on to the next step.

In a large bowl combine potatoes and remaining 2 tablespoons olive oil and toss to coat. Stir together remaining salt, pepper, oregano, thyme, basil, and garlic powder, sprinkle over potatoes and stir to combine.

Arrange potatoes on half of a greased sheet pan. Bake for 15 minutes.

After 15 minutes, place tuna on the empty half of the sheet pan (add lemon slices if desired), sprinkle parmesan cheese over the potatoes, and return to the oven for 6 minutes. Flip the tuna and cook for another 6 minutes. Serve and enjoy!