



*Tuna
Poké Bowls
(2 Ways)*

WILD CAUGHT



BY
Andrei's™

Tuna Poké Bowls (2 Ways)

 20 mins

 2-3 servings

INGREDIENTS

Wild Caught Tuna Poke Cubes (330g)

For serving in bowls

Cooked rice or quinoa
Sliced cucumber
Sliced avocado
Sesame seeds or chopped green onions to garnish

Soy-based sauce

¼ cup soy sauce
2 tsps vinegar
2 tsps sesame oil
1 tsp grated ginger
Pinch of crushed red pepper flakes

Spicy Mayo Sauce

4 tbsps mayonnaise
2 tbsps sriracha
½ tsp sesame oil

DIRECTIONS

1. In a large bowl, mix together all the ingredients of your preferred sauce.
2. Add the drained tuna poke cubes and toss to coat. Chill for at least 15 minutes up to 1 hour.
3. To serve, prepare 2-3 bowls of rice. Top with tuna poke and other veggies. Garnish with green onions or sesame seeds before serving. Enjoy!



SERVING TIP

Be adventurous with your choice of toppings. Try with edamame, shredded carrot, sliced radish, sliced mango, seaweed, nori strips or furikake.



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