

DIY Tuna Poke Bowl



Ingredients:

- 1 lb sushi grade tuna (1/2 lb per person)
- Sushi rice
- Cucumber
- Multi-color baby carrots
- Wasabi
- Sesame seeds
- Soy Sauce or Ponzu Sauce
- Yum Yum Sauce
- Sriracha Sauce (optional)

Instructions:

- cook sushi rice ahead of time, press into bowl(s), and let chill in fridge
- dice your sushi grade tuna into 1" cubes (if you don't prefer raw fish, sear both sides of the tuna steak for 1-2 minutes on high heat, then dice)
- slice cucumber & carrots into thin strips (or any other vegetables you wish to add!)
- remove rice bowl(s) from fridge
- top rice with diced tuna, sliced vegetables, Soy or Ponzu sauce, Yum Yum sauce, Sriracha, and Sesame Seeds
- serve with fresh wasabi on the side

These toppings are very flexible. Feel free to switch out any vegetables or sauces for your own preferences!

