



RECIPE | CUCUMBERS

AHI TUNA POKE BOWL



30 min
PREP.



2



easy

30 min

0 min
COOKING

INGREDIENTS

Recipe created by *Jennifer Rolfingsmeier*

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 1** avocado, sliced
- 1** mango, cubed
- 1** jalapeno, sliced
- 1 lb** raw ahi tuna, cubed
- 2 cups** jasmine rice, cooked
- 2/3 cup** edamame, cooked & de-shelled
- 2 tbsp** white sesame seeds, divided
- 2 tbsp** green onion
- Black sesame seeds, optional for garnish
- Sriracha mayo, optional for garnish
- Soy sauce, optional for garnish
- Seaweed wraps, optional for serving

- For the marinade:**
- 3 tbsp** soy sauce
 - 3 tbsp** rice vinegar
 - 1 tbsp** monk fruit sweetener
 - 2 tsp** sesame seed oil
 - 2 tsp** chili oil
 - 1 tsp** red pepper flakes
 - 1 tsp** kosher salt



DIRECTIONS

- In a small bowl combine marinade ingredients.
- In a small bowl, combine cucumbers with 1/3 of the marinade, and 1 tablespoon of white sesame seeds. Refrigerate for 15 minutes.
- In a medium bowl, combine tuna, green onions, remaining white sesame seeds, and remaining marinade.
- To serve, add rice to each bowl and top with cucumbers and tuna. Then add mango, edamame, avocado, and jalapeno.
- Garnish with black sesame seeds, soy sauce, and sriracha mayo, and serve with seaweed, if desired.

Pro Tip: For maximum flavor, let tuna chill in the refrigerator for 30 minutes.

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