

RECIPE | PEPPERS



ROASTED PINEAPPLE AND SHISHITO PEPPER AHI POKE



Follow us



pure-flavor.com

pure
flavor

ROASTED PINEAPPLE AND SHISHITO PEPPER AHI POKE

Recipe created by Chef Rick Paniagua

INGREDIENTS

- 8 oz Pure Flavor® Craft House Shishito Peppers, chopped into rings
- 1 lb Ahi tuna steak, cut into 1-inch cubes
- 1 cup pineapple rings
- 4 tbsp sesame oil
- $\frac{3}{4}$ cup soy sauce
- 4 tbsp mae ploy sauce
- 2 green onions, sliced

DIRECTIONS

1. Place pineapple slices and shishito peppers separately on a foil lined baking pan and coat evenly with oil. Place ingredients in oven at 400 degrees until caramelized, at least 5 minutes. Take out and chop pineapple into small pieces about 1/8 inch thick. Let both ingredients cool for 10 minutes.
2. In a medium bowl, combine Ahi tuna, soy sauce, mae ploy, pineapples, green onions, sesame oil, sesame seeds and half of shishito peppers; mix well. Refrigerate at least 2 hours before serving. Top with remaining shishito peppers.
3. Serve on a bed of steamed rice with layered avocado.



TOTAL TIME

25 minutes

PREP TIME

20 minutes

COOK TIME

5 minutes

SERVES

4

COOKING LEVEL

Easy