

**TOTAL TIME**

25 minutes

**PREP TIME**

20 minutes

**COOK TIME**

5 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

## RECIPE | PEPPERS

# 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  
¾ 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.



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