



HAWAIIAN AHI TUNA POKE

Servings: 4

Ingredients

- 1 pound fresh sashimi-grade ahi tuna, cut into 1/2-inch cubes
- 1 1/2 tablespoons soy shoyu (Japanese soy sauce)
- 2 teaspoons sesame oil
- 1 teaspoon Hawaiian salt or pink Himalayan salt
- 1/4 cup Maui or Vidalia onion, thinly sliced
- 1/2 cup chopped green onions, green parts only
- 1/2 teaspoon gochugaru (Korean red chili powder) or Aleppo pepper
- 1 tablespoon toasted macadamia nuts, finely chopped

Directions

In a bowl, combine the cubed ahi, soy sauce, sesame oil, salt, Maui (or yellow) onion, green onions, gochugaru and toasted macadamia nuts, and gently toss to combine.

Keep refrigerated until ready to use..

Side dishes

Steamed Rice
Wakame (Seaweed)



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