

SPOTLIGHT RECIPE

AHI POKE BOWL

Chef Kathy Fang

Kathy Fang is an award-winning chef, cookbook author and television personality known for her modern approach to Asian dishes. She makes frequent appearances on national culinary shows and competitions, including starring in the Food Network docuseries “Chef Dynasty: House of Fang.”

SERVES 6



INGREDIENTS

For the ahi steaks

- 2 pounds fresh ahi steaks, cut into cubed, bite-size pieces
- 1/2 cup soy sauce (shoyu)
- 1/2 cup chopped green onions, tops included
- 1/2 cup chopped Maui or yellow onion
- 3 teaspoons sesame oil
- 2 teaspoons grated fresh ginger
- 2 chili peppers, cored, seeded and diced (optional)
- Sea salt, to taste
- 3 teaspoons toasted sesame seeds

For the topping

- 1 mango, diced
- 1/4 cup pineapple, diced
- 1/2 hot-house cucumber, diced
- 1/4 pounds edamame pods
- 1 ounce pickled ginger
- 1 teaspoon wasabi
- 1 teaspoon sriracha mayo
- 1 radish
- 1 teaspoon soy sauce
- 1/4 avocado
- Micro greens for garnish
- Scallions for garnish

DIRECTIONS

Combine all of the ingredients and mix lightly. Cover and refrigerate at least 2 hours before serving.

Set up serving dishes and add the mixed greens, topped with rice and tuna-drizzled sriracha mayo, and add the garnish.

Side dishes

Steamed Jasmine Rice
Mixed Greens Salad

