



sesame soy tuna poke bowls

BY CAROLINE CHAMBERS

Serves 2

Cook time: 30 minutes

Tools:

- [Chef's knife](#)
- [Cutting board](#)
- [Large bowl](#)
- [Whisk](#)

Ingredients:

- 3 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon rice vinegar
- 2 teaspoons sriracha
- 1 tablespoon toasted sesame seeds
- 1 (1-inch) piece peeled fresh ginger, grated
- 1 garlic clove, grated
- 1 pound fresh ahi tuna fillet, cut into 1/2-inch cubes
- 4 scallions, white and green parts, thinly sliced

Suggested toppings:

- 1 to 2 cups cooked white rice
- 1 cup shredded napa cabbage
- 1 avocado, thinly sliced

- 1/4 cup cooked and shelled edamame
- 1/4 cup shredded carrot
- 1/4 cup cubed cucumber
- 3 tablespoons store-bought pickled ginger

In a large bowl, whisk **3 tablespoons soy sauce, 1 tablespoon sesame oil, 1 tablespoon rice vinegar, 2 teaspoons sriracha, 1 tablespoon toasted sesame seeds, a 1-inch piece of fresh ginger (peeled and grated), and 1 grated garlic clove**. Toss in **1 pound cubed fresh ahi tuna**, cover, and refrigerate to marinate.

Meanwhile, cook your rice (you'll want **1 to 2 cups of cooked rice**) and prepare the toppings of your choice (**1 cup shredded napa cabbage, 1 thinly sliced avocado, 1/2 cup cooked and shelled edamame, 1/4 cup shredded carrot, 1/4 cup cubed cucumber, 3 tablespoons store-bought pickled ginger**).

To prepare the bowls, divide the rice, tuna, and desired toppings between two bowls. Enjoy immediately!