

Chef Jordan Andino's Poke Bowl Recipe

Sauce Ingredients

- 1 tbsp. sweet miso
- 2 tbsp. honey
- 1 tbsp. lemon juice
- 0.25 tbsp. soy sauce
- 3 oz. sushi grade tuna
- 0.25 tbsp. sriracha

Plate Ingredients

- 2 oz. carrot, shredded with Veggie Bullet
- 2 oz. scallions, julienne
- 2 oz. fried wonton pieces
- 2 oz. pickled onions (store bought for ease)
- 1/4 avocado, fanned
- 1 cup zucchini noodles, spiralized with Veggie Bullet
- 2 oz. coconut milk
- 1 tsp sesame seeds
- Rice
- Tuna

Instructions

1. In a mixing bowl, combine all ingredients that aren't the plate assembly ingredients into a bowl and mix until all items are mixed thoroughly.
2. Set aside in a fridge and let cool while making the rest of the bowl.
3. In a small mixing bowl, combine steamed rice and coconut milk and stir until all the milk is absorbed in the rice.
4. In a small/medium sized bowl place the rice as your base.
5. In small portions in the bowl, place the plate ingredients leaving a circle of exposed rice in the middle of the bowl.
6. Plate the sauce and tuna in the middle on the exposed rice.
7. Garnish sauced tuna with sesame seeds and enjoy!