



AHI POKE SALAD

Ahi tuna mixed with onions, soy sauce, Korean Barbecue, and Honey Hot Sauce. Served with Asian slaw.

INGREDIENTS

- 1 Tsp. Hijiki seaweed, chiffonade
- 2 Tsp. Wakami seaweed, chiffonade
- 12 Oz. Ahi Tuna, medium dice
- 4 Fl-Oz. Onions, small dice
- 1 Ea. Green onions, bias cut, thin slice
- 1 Tbsp. Soy Sauce
- 1 Tbsp. Sweet Baby Ray's Korean Barbecue & Wing Sauce
- 1 Tsp. Sweet Baby Ray's Honey Hot Wing Sauce & Glaze

DIRECTIONS

1. Rehydrate hijiki and wakame in hot water for five minutes and drain dry.
2. Cut and place in large bowl with tuna, onions, green onions, soy sauce, Korean Barbecue Sauce, and Honey Hot Sauce, gently fold to combine.
3. Let sit for 5 minutes at room temperature. Serve with Asian slaw, steamed rice and crispy wonton chips.