



Super Simple Poke Bowls

Cool, customizable, and packed with flavor — no stove required!

Ingredients:

- ½ lb Sushi Grade Tuna or Salmon, cubed
- 1 Cup Cooked Jasmine Rice, cooled
- ½ Cup Cucumber, diced
- ½ Cup Edamame, steamed & cooled
- 1 Avocado, sliced
- Seaweed Salad or Nori Strips
- Green Onions & Sesame Seeds, optional

For the Sauce:

- 2 TBS Soy Sauce
- 1 tsp Sesame Oil
- Optional: Sriracha or Wasabi for heat

Instructions:

- In a bowl, gently toss cubed fish with soy sauce and sesame oil.
- Layer rice in a bowl.
- Top with fish, cucumber, edamame, avocado, and seaweed.
- Garnish with green onions and sesame seeds if desired.
- Serve chilled

More great add-ins:

- Mango chunks, shredded carrots, pickled ginger, shredded seaweed, jalapeno slices, crispy fried onions, pineapple, soft boiled egg.

Mix it up your way – there's no wrong combo!