



A fresh, flavorful poke bowl you can whip up in minutes—no cooking required!

Easy Ahi Poke Bowl

Ingredients:

- ½ lb sashimi-grade Ahi tuna (cubed)
- 2 tbsp soy sauce
- 1 tsp sesame oil
- 1 tsp rice vinegar
- 1 tsp honey or agave
- ½ tsp sriracha (optional)
- 1 green onion, sliced
- Sesame seeds
- Cooked jasmine or sushi rice
- Optional toppings: avocado, cucumber, seaweed salad, shredded carrots, edamame

Instructions:

- In a bowl, whisk together soy sauce, sesame oil, vinegar, honey, and sriracha.
- Gently mix in the cubed tuna and green onions.
- Let marinate in the fridge for 10–15 minutes.
- Serve over rice and top with sesame seeds and your favorite toppings.