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Double Option Poke Bowls

Ingredients:

1 to 1 ½ pounds of Ahi Tuna #1 from The Fish Folks

Combine:

¼ cup of low sodium soy sauce

2 tablespoons of rice wine vinegar

Juice of one fresh lime

1 teaspoon of toasted sesame seed

½ teaspoon of toasted sesame oil

Garnish:

3 fresh green onions- chopped

1 avocado- diced

sliced pickled ginger

sesame seeds

sriracha mayo sauce- you can find this in your local grocery store or make your own by combining 1 tablespoon of sriracha sauce with ¼ cup of mayonnaise

Directions:

Option 1- Combine the soy sauce, rice wine vinegar, lime juice, sesame seeds, and sesame seed oil in a shallow dish. Chop the Ahi Tuna #1 into bite sized pieces and place in the soy marinade. Marinate in the fridge for about 15-20 minutes. Make your favorite rice while the fish is marinating (we love Jasmine rice with this dish). Divide the warm rice into 4 serving bowls and spoon the marinated Ahi Tuna #1 over the rice. Garnish each bowl with green onions, avocado, pickled ginger and top with a sprinkle of sesame seeds and drizzle of sriracha mayo sauce.

Option 2- Follow all of the directions for the ingredients combined above -option 1. However, leave the Ahi Tuna #1 steak whole and place the Ahi steak in the marinade in the fridge for 20 minutes (flipping the fish after 10 minutes to evenly coat both sides). Preheat the grill to high while the fish is marinating. Remove the fish from the marinade and grill for an estimated 1 minute per side (searing the fish to your preference). Remove the fish from the grill and slice the Ahi steak in thin strips. Serve over warm rice and garnish as directed in the first option.

Servings: 4 adult portions