



Poke Tuna

SERVINGS: 4

PREPPING TIME: 5 MIN

COOKING TIME: NONE

Ingredients

2lb sashimi grade tuna or salmon
1 sm bunch of green onions, diced
½ cup low sodium soy sauce
1tbsp sesame oil
1tbsp rice vinegar
1tbsp grated ginger
3 cloves garlic, chopped

Directions

1. Cut tuna into bite sized cubes.
2. Mix all ingredients together well.
3. Let sit in the refrigerator for at least 30 minutes.
4. Serve with as part of my poke bowl or poke nachos.

No matter what way you decide to eat this, as part of a bowl for dinner, nachos for a crowd pleasing app or just out of the bowl with a spoon this one is always a favorite.