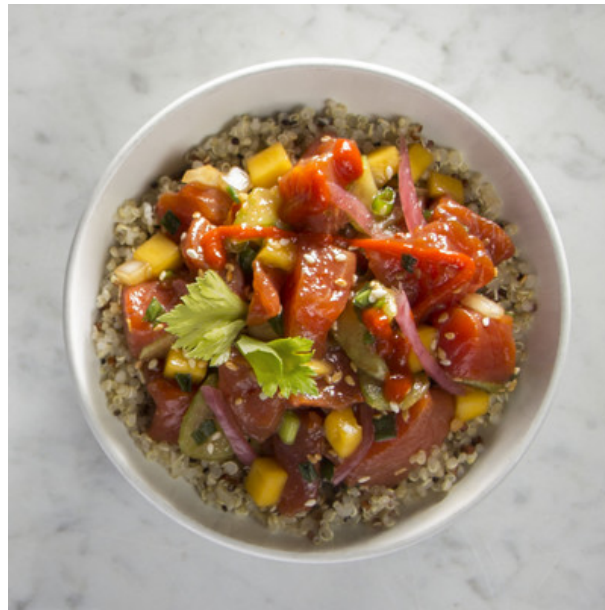


Sriracha Smack Poke Bowl



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 10

Ingredients:

1 1/2 pounds Alaska Surimi Seafood (Imitation Crab) sliced or chunked

Poke Sauce

1/3 cup Kikkoman Poke Sauce

1/3 cup Kikkoman Light Soy Sauce

1 Tablespoon sesame oil

1 1/2 teaspoons rice vinegar

2 Tablespoons toasted sesame seeds (white and/or black)

Bowl Base Options

10 cups cooked sushi rice, brown rice, farro or quinoa, seasoned with rice vinegar and sesame oil

2 cups fresh mango, diced

2 1/2 cups celery, chopped

1 1/2 cups pickled red onion, thinly sliced

2-3 Tablespoons Sriracha sauce

Description:

For the Poke Sauce: Blend the Kikkoman Poke Sauce and Light Soy Sauce with the sesame oil, rice vinegar and sesame seeds; pour mixture over Alaska surimi/salmon cubes. Cover and refrigerate.

Add mango, celery, red onion and sriracha to a bowl or hotel pan. Gently stir in the seafood-poke mixture.

To serve: Place 1 cup of the Bowl Base Options into a serving bowl; top with 1 cup of the seafood-mango mixture. Garnish with 1 to 2 tablespoons crispy onions.