

Tropical Poke Bowl



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 10

Ingredients:

1 pound, 8 ounces Alaska surimi seafood (Imitation Crab)

Poke Sauce

1/3 cup Kikkoman Poke Sauce

1/3 cup Kikkoman Light Soy Sauce

1 Tablespoon sesame oil

1 1/2 teaspoon rice vinegar

2 Tablespoons toasted sesame seeds

Bowl Base Options

10 cups pea vines, pea sprouts, mache, or cooked seasoned rice

4 cups fresh pineapple, diced

2 Tablespoons red jalapeno, seeded and minced

3/4 cup green onion, sliced

1 1/3 cups cilantro leaves, rough chopped

1/2 cup coconut milk

Garnish

3/4 cups macadamia nuts, chopped and toasted

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 pineapple, jalapeno, green onion, cilantro and coconut milk to a bowl or hotel pan. Gently stir in the Alaska surimi/salmon poke mixture.

To serve: Place 1 cup of the Bowl Base Option into a serving bowl; top with 1 cup of the poke-pineapple mixture. Garnish with macadamia nuts.