



Poke Bowl with Pineapple Habanero Sauce



We are taking this trendy dish and making it unforgettable with Roasted Pineapple Habanero Sauce. This recipe was created by Sally Roeckwell, owner of <https://www.tableanddish.com/>.

Ingredients:

1 pound sushi grade ahi tuna and/or salmon cut into 3/4 -inch cubes
1/4 cup low sodium soy sauce
1.4 cup Terrapin Ridge Farms with Roasted Pineapple Habanero sauce
1/2 teaspoon sesame seeds for garnish

Poke Bowl Ingredients:

cooked rice (roughly 2 cups cooked)
salad or herb leaves
avocado slices
seaweed salad
cucumber slices
pickled ginger
Edamame
Lime slices
Carrots thinly sliced
Radish, thinly sliced

Directions:

Combine the poke fish and Roasted Pineapple Habanero sauce in a bowl. Assemble poke bowl immediately.
Assemble your bowls by scooping half a cup of rice on the bottom, followed by your toppings.
Drizzle with extra Roasted Pineapple Habanero sauce and soy (optional) and sprinkle with sesame seeds. Serve immediately.