

Spicy Ahi Poke Salad

Savannah · 30/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

5

Description

A traditional poke salad with a spicy kick Enjoy as an appetizer or as a lunch and dinner over lettuce

Ingredients

- - 1 pound ahi tuna
- cut into 1/2-inch cubes - ¼ cup minced green onion - 2 tablespoons ground roasted macadamia nuts - 2 tablespoons chopped fresh cilantro
- or more to taste - 1 tablespoon fresh lime juice - 2 teaspoons sesame oil
- or more to taste - 1 teaspoon minced fresh ginger - 1 teaspoon red pepper flakes - 1 teaspoon sriracha sauce
- or to taste

Instructions

1. Combine tuna
2. green onion
3. macadamia nuts
4. cilantro
5. lime juice
6. sesame oil
7. ginger
8. red pepper flakes
9. and sriracha sauce in a bowl; refrigerate for 2 hours. Editor's Note: Consuming raw seafood may increase your risk of food borne illness
10. especially if you have certain medical conditions.