

Ahi Poke Salad

Savannah · 30/09/2024

**Prep Time**

1 hr 20 mins

Difficult

Medium

Servings

4

Description

You can find this poke salad appetizer all over Hawaii it is a raw tuna salad that my aunt makes During the hot summer months it is especially refreshing as a mini entrée Cold tasty and good for you

Ingredients

- - 1 ¼ pounds ahi tuna
- cut into 1/2 inch cubes - ¼ cup minced onion - ¼ cup minced green onion - 2 tablespoons lightly crumbled wakame seaweed - 1 tablespoon ground roasted macadamia nuts - 2 teaspoons sesame oil - 1 ½ teaspoons crushed red pepper flakes - 1 teaspoon minced fresh ginger - 8 leaves iceberg lettuce - 2 tablespoons cilantro leaves
- for garnish

Instructions

1. Mix together ahi tuna
2. onion
3. green onion
4. seaweed
5. macadamia nuts
6. sesame oil
7. red pepper flakes
8. and ginger in a mixing bowl. Cover and refrigerate for the flavors to come together
9. at least 1 hour. Arrange lettuce leaves on a serving platter
10. spoon ahi poke on top
11. and garnish with cilantro. Editor's Note: Consuming raw seafood may increase your risk of foodborne illness
12. especially if you have certain medical conditions.