

## Sesame Poke Bowl

Raw tuna is simply divine, and here, it's made even creamier with the addition of avocado. The pineapple and marinade give the whole dish pep, making it the perfect summer seafood dish.

Serves 4

1lb ahi tuna or sushi-grade tuna  
1 avocado  
1/2 cup pineapple  
2 tbsp soy sauce  
2 Tbsp Key Lime White Balsamic  
2 tsp Japanese Toasted Sesame Oil  
1 tsp Chipotle Infused Olive Oil  
1 tsp white sesame seeds  
1 tsp black sesame seeds  
2 cups cooked jasmine rice or brown rice  
1 cup edamame  
Black Salt, for garnish  
Lime wedges, for garnish

Cube tuna and avocado into 1/2" cubes and pineapple into 1/4" cubes and set aside.

In a large bowl, whisk together soy sauce, balsamic, sesame oil, olive oil, and sesame seeds. Add tuna and avocado to the marinade and refrigerate for 30 minutes.

When ready to serve, divide the rice evenly between four bowls and top with tuna poke mixture in one corner, distribute the remainder of toppings around the bowl, and a final sprinkling of sesame seeds.

Serve with Black Hawaiian Salt and lime wedges to season to taste!

This is best enjoyed the day it's made and doesn't store well.