

## AHI POKE SALAD

- 1 tsp Hijiki seaweed, chiffonade
- 2 tsp Wakami seaweed, chiffonade
- 12 oz Ahi tuna, medium dice
- 4 fl-oz Onions, small dice
- 1 Green onion, bias cut, thin slice
- 1 Tbsp Soy sauce
- 1 Tbsp Sweet Baby Ray's Korean Barbecue & Wing Sauce
- 1 tsp Sweet Baby Ray's Honey Hot Wing Sauce & Glaze

1. Rehydrate hijiki and wakame in hot water for 5 minutes and drain dry.
2. Cut and place in large bowl with tuna, onions, green onions, soy sauce, Korean Barbecue Sauce, and Honey Hot Sauce, gently fold to combine.
3. Let sit for 5 minutes at room temperature. Serve with Asian slaw, steamed rice and crispy wonton chips.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 Green onion, bias cut, thin slice, 1 Tbsp Soy sauce, 1 Tbsp Sweet Baby Ray's Korean Barbecue &amp; Wing Sauce, 1 tsp Hijiki seaweed, chiffonade, 1 tsp Sweet Baby Ray's Honey Hot Wing Sauce &amp; Glaze, 12 oz Ahi tuna, medium dice, 2 tsp Wakami seaweed, chiffonade, 4 fl-oz Onions, small dice</a>
<b>Course</b>	<a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">Asian</a>
<b>Category</b>	<a href="#">Salads, Seafood</a>