

## CILANTRO LIME POKE BOWL



**Cilantro Lime Rice** is topped with soy marinated seared ahi tuna, sliced avocado, edamame, pickled ginger, kimchi cucumber, kimchi bok choy, seaweed salad, crispy onions and served with sriracha mayo. Yield: 1 Serving

Ingredients:

1 Cup	Cilantro Lime Rice, Prepared	¼ Cup	Kimchi Bok Choy
	According to Package Directions	¼ Cup	Kimchi Cucumbers, Sliced
¼ Cup	Avocado, Sliced	¼ Cup	Seaweed Salad
1 Tbsp.	Pickled Ginger	½ Cup	Soy Marinated Ahi Tuna, Prepared
¼ Cup	Edamame	Garnish	Crispy Onions
¼ Cup	Pineapple, Diced	Garnish	Sriracha Mayo

## Directions:

- 1. Place **Cilantro Lime Rice** in a serving bowl.
- 2. Arrange the avocado, pickled ginger, edamame, pineapple, kimchi bok choy, kimchi cucumbers and seaweed salad on top of the **Cilantro Lime Rice**.
- 3. Top with soy marinated ahi tuna.
- 4. Garnish with crispy onions and serve with sriracha mayo.

