



Fresh Ahi Tuna and Avocado Poke *Serves 4 to 6*

Ingredients:

- 3/4 pound sashimi-grade Ahi tuna steak, cut into 1/2-inch cubes
- 1/4 cup green onion, thinly sliced
- 1 tablespoon toasted sesame seeds
- 1 1/2 teaspoons lime juice
- 3 teaspoons sesame oil
- 1/4 cup low-sodium soy sauce
- 1 large avocado, peeled, pitted and diced
- Salt and freshly ground black pepper to taste
- Cilantro sprigs for garnish
- Optional - Sashimi Dip/Sauce available in our Fish Department. Sprinkle to taste.

Directions:

In a medium bowl, combine the Ahi tuna cubes, green onion, sesame seeds, and avocado. Pour in the lime juice, sesame oil and soy sauce, and stir carefully to blend so as not to mash the avocado. Place this bowl into a larger bowl that has been filled with ice. Chill in the refrigerator for 15 minutes. Once chilled, remove the bowl from the ice, and spoon into martini glasses for a festive appetizer. Top with cilantro sprigs and serve with tortilla chips, taro root or pita chips.

To toast sesame seeds:

Heat a dry skillet over medium heat. Add sesame seeds, and cook until toasted and fragrant, about 3 minutes. Stir often to prevent burning. They are so much better toasted!