

Quinoa Ahi Tuna Poke Bowl with Spicy Baklouti-Miso Dressing

Ahi Tuna Marinade

- 2 tablespoons soy sauce (Tamari if possible)
- 1 teaspoon Serrano Honey Vinegar
- 1 teaspoon Japanese Roasted Sesame oil
- 1 teaspoon black sesame seeds, plus more for garnish
- 1 pound sushi-grade ahi tuna or sushi-grade wild salmon, 1" cubes
- 2-3 scallions, thinly sliced

Salad

- 6 cups organic mixed spring greens
- 1 medium English cucumber cut into 1" dice
- 1 large avocado

Spicy Baklouti Miso Dressing

- 1 rounded tablespoon yellow miso
- 2 tablespoons honey ginger white balsamic
- 2 tablespoon Baklouti Olive Oil
- 1 tablespoon Garlic Olive Oil
- 1 teaspoon dark sesame oil
- 2 tablespoons plain yogurt

For serving

- 4 cups cooked quinoa cooled to room temperature
- Pickled ginger, optional
- 4 small squares of roasted dried seaweed snacks (nori) cut up for garnish, optional

DIRECTIONS

Prepare 4 cups cooked quinoa set aside and allow to fully cool to room temperature.

Prepare the tuna marinade by placing all marinade ingredients into a medium bowl and whisking. Add cut up tuna and toss to coat. Refrigerate tuna while preparing the rest of the recipe or up to 20 minutes.

Make the Miso Dressing by adding all dressing ingredients to the bowl of a blender or food processor. Process on high until the mixture is fully blended and creamy. Set aside.

Just before serving, in a large bowl toss 6 cups of mixed greens with 4-6 tablespoons of miso dressing. Compose the bowl by adding 1 cup of cooked quinoa to the bottom of each bowl. Add a mound of dressed mixed greens to the top of the quinoa. Divide the cut up avocado and cucumber to each salad. Place equal portions of the tuna on top of the greens. Place cut up nori strips atop salads and serve immediately.

Serves 4 as a light meal or 6 as a small salad

