



Hawaiian-Style Salmon Poke

Ingredients:

1 tablespoon finely diced yellow onion
2 tablespoons soy sauce or coconut aminos
1 tablespoon finely chopped green onions
1 tablespoon granulated sugar or Agave syrup
1 teaspoon red chili oil, or more to taste
1/2 teaspoon sea salt, preferably Hawaiian
1 teaspoon sesame oil, or more, to taste
1 lime, zest and juice
1/4 to 1/2 crushed red chili flakes, to taste
1 ounce ogo or goma wakame seaweed salad, optional
1 tablespoon furikake flakes, optional
2 ounces ikura (salmon roe), optional
1 pound fresh sushi-grade salmon, cut into 1/2-inch cubes

Garnish:

Lightly toasted sesame seeds
Green onion

Directions:

Combine all ingredients. Divide into servings and garnish with sesame seeds, onion and Ikura. Serves one or two.

"Life is an Adventure, Drink Wine!"

2525 Mitchell Ranch Way ~ Paso Robles, CA 93446 t.805.239.8555 ~ f.805.239.2525 www.mitchella.com