spicy tuna poke plate



cook time:	prep time:	featured product:
15	**15**	**butter, baby!**

enjoy your favorite flavors with this spicy tuna poke plate recipe! spicy tuna and crisp, sweet butter lettuce are a perfect combo on this fresh poke plate. red pepper flakes give this fresh ahi tuna the perfect bite, while toasted sesame seeds and nori make a great garnish. this healthy poke recipe is great for lunch or dinner!

ingredients

1 package **organicgirl© butter, baby!**
1 cup short-grain white rice
½ teaspoon fine sea salt
½ pound sushi-grade ahi tuna, cut into small cubes
2 tablespoons soy sauce
1 tablespoon toasted sesame oil
1 green onion, thinly sliced
½ teaspoon red pepper flakes
1 sheet toasted nori, thinly sliced
1 tablespoon toasted sesame seeds

directions

1. in a medium saucepan combine rice, salt and 1¼ cups water. bring to a boil, cover, then reduce the heat to low and cook until rice is tender, about 15 minutes. remove from the heat and allow to stand for 10 minutes more. fluff with a fork.

2. in a medium bowl, combine tuna, soy sauce, sesame oil, green onion and pepper flakes. stir together well.

3. divide lettuce between bowls and top with rice. divide tuna poke between bowls and garnish with nori and sesame seeds.