



# Spicy Curry Poke Bowl

## Ingredients

4 oz. sushi-grade tuna, diced  
1 Tbsp. Green Curry Mango Habanero Sauce  
1 cup cooked basmati rice  
1/4 each avocados, diced  
2 oz. shiitake mushrooms, thinly sliced  
1/4 each sautéed red or green jalapeños, thinly sliced  
1 oz. shelled edamame, cooked  
1/4 cup cucumber, diced  
1 1/2 tsp. scallions, thinly sliced on the bias  
1/4 tsp. sesame seeds, toasted  
Green Curry Mango Habanero Sauce:  
1/2 cup Marzetti™ Mango Habanero Sauce  
1 Tbsp. Thai green curry paste

## Preparation

1. For the Curry Mango Habanero Sauce:  
In a mixing bowl, slowly mix the **Marzetti™ Mango Habanero Wing Sauce** into the green curry paste while whisking to avoid lumping.
2. Let sit for at least 2 hours before using.
3. Procedure:  
For each serving, place 1 cup of basmati rice in the bottom of the bowl.
4. Arrange 1/4 cup of avocado, 1/4 cup cucumber, 2 Tbsp. shiitake mushrooms, 1 Tbsp. sliced jalapeño and 1/4 cup of edamame around the rim of the bowl.
5. Place 3 oz. of diced tuna on the rice in the center of the bowl and drizzle with 1 1/2 Tbsp. of the Green Curry Mango Habanero Sauce.
6. Finish with a sprinkle of sesame seeds and sliced scallions on top of the sauced tuna.

## Marzetti Products



[Marzetti Mango Habanero Sauce 1 Gallon Bottle](#)