



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.

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