

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 ¼ cup of avocado, ¼ cup cucumber, 2 Tbsp. shiitake mushrooms, 1 Tbsp. sliced jalapeño and ¼ 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 1½ 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

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