

Spicy Tuna Poke (Gluten-free, soy-free, dairy-free, grain-free)

INGREDIENTS:

- 1 pound (16 oz) sashimi-grade tuna cut into bite-size pieces
- 2 green onions, sliced thinly
- 2 T coconut aminos (or gluten-free soy sauce if you can handle soy)
- 1 T toasted sesame seeds, plus more for garnish
- 1 tsp wasabi paste
- 2 tsp sesame oil
- 2 tsp sriracha
- OPTIONAL: 1 T wasabi-flavored tobiko/smelt roe (You might be able to order this from you local sushi restaurant), plus more for garnish

DIRECTIONS:

- Combine all ingredients in a bowl.
- Stir gently to evenly coat the salmon without smashing it.
- Refrigerate for 1-2 hours to allow the flavors to meld.
- Transfer to serving dish and garnish with fish roe, sesame seeds, or green onion tops.
- Enjoy!