



Poke Bowl

Madison Sisomphane, Pho Wheels & Sushi

Country: Japan

Ingredients:

½ cup soy sauce
½ cup white vinegar
½ cup sugar
4 oz diced sushi-grade tuna or salmon
4 oz diced mango
4 oz diced cucumber
4 oz diced avocado
1 teaspoon sesame seeds
½ cup seaweed salad
2 oz imitation crab stick
¼ cup spicy mayo
1 cup white rice

Instructions:

1. Mix soy sauce, vinegar, and sugar in a medium bowl until well blended.
2. Add your choice of fish, mango, cucumber, avocado, and sesame seeds to the bowl and gently mix in the sauce.
3. In a separate bowl, shred crab sticks and mix in half of the spicy mayo.
4. Place white rice in the bottom of a serving bowl and top with the fish and veggie mixture.
5. Place seaweed salad, crab stick mixture, and remaining spicy mayo on top.
6. Serve cold.

Sponsored by

MidwestLiving
A DOTDASH MEREDITH BRAND

Produced by

 **GREATER DES MOINES
PARTNERSHIP**