



## Classic Ahi Tuna "Poke"

Courtesy of chef Jason Todd Rice



Total Time: 1 hour 10 minutes

Prep time: 10 minutes

Marinate time: 30 - 60 minutes

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Serves: 4

### Ingredients

1 lb Ahi Tuna, center-cut/no  
sinew  
2 Tbsp **Ritrovo Selections - Wu  
Wan Wo "Harmonious" Soy  
Sauce**  
2 Tbsp **Casina Rossa Lemon  
EVOO**  
1Tbsp Toasted Sesame Seeds  
¼ cup Green Onion, thinly sliced  
½ cup English Cucumber, seeded  
& thinly sliced  
¼ cup Red Bell Pepper, thinly  
sliced  
¼ Tsp (or to taste) **Michele  
Ferrante Controne Hot Pepper  
Powder**  
1 each Lemon, cut into wedges for  
garnish

### Directions

Begin by cutting the Ahi into even ½ inch cubes. Place in a medium bowl and add in all other ingredients. Mix very gently, but thoroughly, with a rubber spatula or wooden spoon.

Cover bowl, refrigerate and allow to marinate for at least 30 minutes to 1 hour before serving (Poke can be prepared well in advance of serving, and can marinate up to 6 hours).

To serve, place Poke on a medium plate arrayed with lemon wedges. Serve with your favorite crackers, chips or sliced baguette.

***Buon Appetito!***