

Tuna Poke Bowl with Blood Orange and Ginger

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

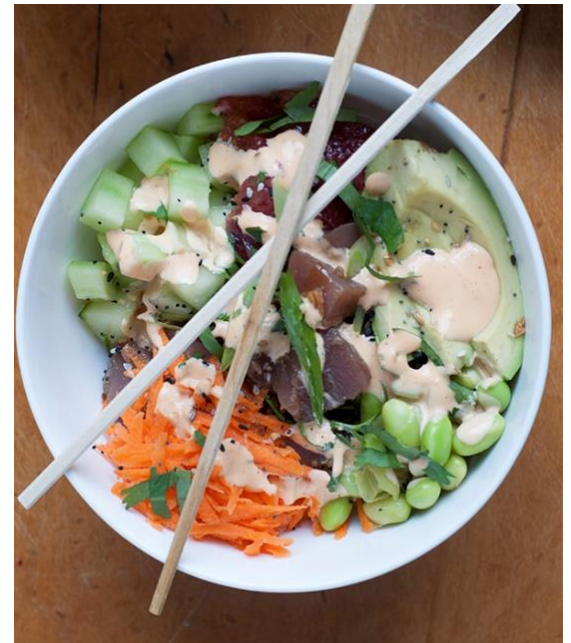
Start-to-Finish: 30 minutes

Hands-On Time: 30 minutes

Serves 4-6

Ingredients

- 2 green onions, thinly sliced
- Zest of 1/2 blood orange
- 2 blood oranges, peeled and sectioned or diced
- 1 clove garlic, minced
- 1 serrano chile pepper, minced (check heat, you may not want to use it all)
- 1 avocado, sliced
- 1/4 cup cilantro, chopped
- 1 carrot, grated
- 1/2 cucumber, peeled, seeded and diced
- 3 Tbsp. soy sauce
- 2 Tbsp. rice vinegar
- 1 Tbsp. toasted sesame oil
- 1 tsp. honey
- 2 Tbsp. chopped pickled ginger
- 1 lb. Ahi tuna, cut into 1/2-inch dice
- 4 cups cooked white or brown rice, room temperature
- 1 1/2 cups frozen edamame, cooked and cooled
- 2 Tbsp. Two Brothers Everything Bagel Seasoning, optional
- 1/4 cup Stonewall Kitchen Sriracha Mayo, optional



Ingredients

1. On a large cutting board, thinly slice the onions and set them aside in a medium bowl. Zest half an orange and add it to the bowl of onions. Peel and section the oranges over the bowl to catch juice and add half the citrus to the bowl, reserving the other half in a small bowl. Chop the garlic and mince the chile (careful, it can be hot). Add it to the onions. Slice the avocado and set it aside. Chop the cilantro and set it aside. Grate the carrot and set it aside. Peel, seed and dice the cucumber and set it aside.
2. To the bowl of onions add the soy, vinegar, sesame oil, honey and ginger and stir to combine. Stir in the tuna and half of the cilantro.
3. Divide the rice between 4 bowls and top with the tuna. Arrange the remaining oranges, avocado, carrot, cucumber and edamame around the edge of the bowl. Sprinkle with the remaining cilantro and bagel seasoning.
4. If desired, thin the sriracha mayo with a tsp. of water and drizzle the spicy mayo over the top. Serve immediately.

Extra Tasty: Preheat oven to 375°F. Line a large rimmed baking sheet with parchment paper. Arrange sliced wonton skins on sheet; drizzle with olive oil, lightly season with sea salt and toss to combine, spreading them around so they bake evenly. Bake until golden brown, about 7 minutes. Cool on a sheet and scatter over top of bowls to add extra crunch.