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Selections from our “Mucho Easy” Recipe Collection

### *Hawaiian Poke Salad for Two*

Pronounced like "okay", this is a classic Hawaiian dish that we re-discovered while in San Francisco this summer. Be sure to use super fresh ahi tuna. There are over 100 different types of poke to be found in Hawaii, but this is the first one that we have tried at home. We loved it as an appetizer course, but it would also work well as a side dish with Salad or light supper.

#### Ingredients:

- 1 pound fresh tuna steaks, cubed
- 1/4 - 1/2 cup low sodium soy sauce
- 1/4 cup chopped green onions or chives
- 1 tablespoon sesame oil
- 1-1/2 teaspoons toasted sesame seeds
- 1-1/2 teaspoons crushed red pepper (optional)
- 1/2 tsp finely chopped ginger (optional)

In a medium size non-reactive bowl, combine Ahi, soy sauce, green onions, sesame oil, sesame seeds, and chili pepper. Mix well. Refrigerate at least 2 hours before serving.

Enjoy with friends!

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