



Crane Bay® Yellowfin Tuna Poke Salad with Honey Citrus Ponzu (Serves 4)

Ingredients:

1 6oz Crane Bay® Yellowfin Tuna Strips cut into cubes
One whole butter lettuce, equally divided and layered to add height
3 Persian cucumbers, thinly sliced
3 red radishes, thinly sliced with mandolin

1 avocado, cubed
1 TB scallions, chopped
1 tsp furikake (Japanese sprinkling seasoning; various ingredients including sesame seeds, seaweed flakes, dried vegetables, etc.)
1 tsp sea salt
A few sprigs of dill

Ponzu dressing:
Juice from half a lemon
2 TB honey
3oz ponzu sauce
1 oz sesame oil

Preparation:

1) In a medium bowl, prepare ponzu dressing and set aside. Combine all ingredients and whisk until honey is dissolved. **2)** Add tuna to ponzu dressing and let marinate. **3)** Assemble butter lettuce by stacking and divide evenly among 4 portions. **4)** Lightly toss cucumber, avocado, radish and scallions with marinated tuna. **5)** Top each portion of butter lettuce with a vertical scoop of tuna making sure each portion has all ingredients. Drizzle any remaining ponzu dressing onto each plate. **6)** Garnish with furikake, sea salt and dill. **6)** Serve immediately.

Please contact your DNI Group representative today.

Telephone: (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com