
Kampachi & Ahi Poke

Total time: 30 min Yield: 3 servings

Ingredients

1/2 lb kampachi
1/2 lb ahi
1 sweet onion (1/4" dice)
1 cup ogo (chopped)
4 green onions (chopped)
1/4 cup soy sauce
1 Tbsp sesame oil
5 Hawaiian chile peppers (minced)
Hawaiian salt (to taste)
2 Tbsp toasted sesame seeds

Prep Time: 30 min Cooking Time: 0 minutes Total Time: 30 min

Instructions

Cut the kampachi and ahi into 1/2" cubes and place into a medium bowl. Add the onion, ogo and green onions to the fish and set aside.

In a small bowl, combine the soy sauce and sesame oil; mix in the Hawaiian chile peppers. Pour the soy sauce mixture over the fish and stir gently. Season with Hawaiian salt and sesame seeds.

Great for game day or any day! Serve with ice-cold, local beer.

Recipe brought to you by:

Chef Maka Kwon