
Taro Poke

Description

A local fave with a twist! Creamy taro meets sea asparagus and chili heat in this refreshing, flavor-packed Taro Poke.

Total time: 30 min Yield: 2 servings

Ingredients

2 cup cooked taro (cubed)
2 Tbsp chili oil
1 Tbsp Hawaiian salt
1/4 cup green onion (chopped)
1/4 cup sea asparagus (chopped in 1" pieces)
1 Hawaiian chili (finely chopped, optional)

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

Instructions

In a large bowl, toss taro cubes with chili oil and Hawaiian salt until evenly coated. Add green onion and sea asparagus, mixing gently. If desired, add Hawaiian chili for additional heat. Chill before serving to allow flavors to meld.

Recipe brought to you by:

Chef Alyssa Moreau