



SPICY TUNA POKE

Trefethen

SPICY TUNA POKÉ



INGREDIENTS

1 lb sushi grade tuna, cut into
1/4-1/2 -inch cubes

1 medium cucumber peeled and
diced into 1/2-inch cubes

1/4 cup sliced scallions

1 tsp white & black sesame seeds,
toasted

2 tsp reduced-sodium soy sauce or
gluten-free tamari

1 tsp sesame oil

1 tsp sriracha sauce

salt to taste

microgreens for garnish (optional)

PROCEDURE

1. Add the tuna to a medium-sized mixing bowl. Add all wet ingredients and mix gently. Fold in dry ingredients and taste. Adjust seasoning with salt as needed.

2. Serve with your favorite sesame crisp cracker or over rice. Garnish with microgreens and additional sesame seeds, if desired. Enjoy with Trefethen Sauvignon Blanc.

TREFETHEN WINE PAIRING

Sauvignon Blanc: Aromas of grapefruit, nectarine and kiwi. The palate is mouthwatering with subtle tropical flavors and more citrus notes supported by bright acidity.