

# Aloha Ahi Poke

We just returned from a glorious vacation to Maui. Our memories quickly became all the more glorious upon our return to rainy Seattle! Now, on a gloomy Saturday afternoon, I have put together this dish to bring a little Hawaii back into our lives and kitchen. You can serve as a salad over finely sliced red and green cabbage (I prefer Napa cabbage).

Recipe by [Angel Kuhn](#) | Created on **Mar 12, 2022**

## Ingredients

- ½ cup chopped green onion
- 1 shallot, sliced
- 3 tablespoons soy sauce
- ½ lime, juiced
- 5 sheets toasted seaweed (nori), thinly sliced
- 1 tablespoon toasted sesame seeds
- 2 teaspoons sesame oil
- 1 teaspoon smooth peanut butter
- 1 teaspoon chile paste
- 2 sashimi-grade ahi tuna steaks, cut into 1/2-inch cubes

## Directions

- Mix green onion, shallot, soy sauce, lime juice, seaweed, sesame seeds, sesame oil, peanut butter, and chile paste together in a bowl. Add tuna; toss gently to combine.
- Cover tuna and chill for 2 hours before serving.

## Nutrition Facts

Serving: **4 servings** | Calories: **162.2 kcal** | Carbohydrates: **6.4 g** | Protein: **22.2 g** | Saturated fat: **0.8 g** | Cholesterol: **38.3 mg** | Sodium: **730.4 mg** | Fiber: **0.8 g** | Sugar: **1.4 g**

## Categories

Seafood

Fish

Tuna