

# PEI WEI

## Poke bowl recipe

Recipe courtesy of Pei Wei

### Ingredients:

- 7 wt oz sushi rice
- 1 wt oz lettuce mix
- 1 oz vol sesame ginger vin.
- 2 wt oz spicy tuna mix
- 2 wt oz krab mix
- 2 wt oz diced tuna
- 1 oz vol poke mix dressing
- 1 oz vol julienne cucumbers
- 1 tb crispy shallots
- 1 tb chile paste
- 1 tb chopped cilantro
- 1 tb pickled ginger
- 4 slices avocado

### Instructions:

1. Using a blue scoop, add sushi rice to the right half of the salad bowl. Use the back of the scoop to flatten out the rice
2. Add lettuce mix to the left half of the salad bowl
3. Add sesame Ginger vinaigrette evenly over the surface of the lettuce mix
4. Using a #20 scoop, place spicy Tuna mix over the lettuce mix at the top of the bowl
5. Using a #20 scoop, place Krab mix directly below the Spicy Tuna mix
6. Using a #20 scoop, place diced Tuna into a clean and dry stainless steel mixing bowl
7. Using a 1 pz vol ladle, add Poke mix dressing to the mixing bowl, and using tongs, mix ingredients together
8. Using closed tongs, place Tuna Poke mix directly below the Krab mix
9. Place julienne cucumbers lengthwise along the center of the bowl
10. Place crispy shallots on the sushi rice at the top of the bowl
11. Place chile paste directly below the shallots
12. Place chopped cilantro directly below the chile paste
13. Fan out pickled ginger along the crispy shallots, chile paste and cilantro, next to edge of the bowl
14. Using a butter knife, slice a quartered piece of avocado into 4 slices. Fan out avocado slices along the tuna and Krab, next to the edge of the bowl.