

entree recipe



Hawaiian Ahi Tuna Poke with Citrus Ponzu Dressing

From the The Beach Club at WaterSound[®]

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| 1 Medium Diced | Yellowfin Tuna |
| 1 Medium Diced | Gold Pineapple |
| 1 Small Diced | Fresh Coconut |
| | Wakame Seaweed Salad |
| 1 Fresh | Coconut Shell (cracked, drained & cleaned) |
| | Green Plantains (peeled, sliced thin, fried crisp & seasoned with salt & pepper) |
| | Vermicelli Noodles (blanched, fried crisp) |

Citrus Ponzu Dressing

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| Sweet Chili Sauce | Lemon Juice |
| Lite Soy | Chopped Cilantro |
| Fresh Ginger | Yuzu Juice |

Procedure: Crack your coconut open with the blunt end of a stiff knife and drain the juice into a bowl. Prepare all of the ingredients to specification and mix everything together with the dressing. Place the poke tuna into the coconut shell and place into a serving dish. Garnish with the crispy plantains and crispy vermicelli coral fan, then serve.

Serves: 2

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