KIKKOMAN

Authentic Poke bowl

Total time **40 mins** **20 mins** preparation time **20 mins** cooking time

INGREDIENTS

4 portion(s)

200 g	sushi or jasmine rice
1	small fennel
2	avocados
0.5	cucumber
75 g	sugar snap peas
12	radishes
250 g	salmon (sashimi quality)
2.5 tbsp	Kikkoman Sauce for Poke Bowl
1 tbsp	black sesame seeds
	Fresh coriander
1 tbsp	black sesame seeds (for sprinkling on top)

PREPARATION

Step 1

Cook the rice according to the method on the pack. Leave to cool for a while, then divide into 4 bowls.

Step 2

Cut the fennel in very thin slices and put them into ice-cold water. Cut the avocados into slices, dice the cucumber and slice the radishes in half. Put sugar snap peas into a colander and pour boiling water over them.

Step 3

Remove the skin from the salmon and dice it. Combine the diced salmon, Kikkoman Poke Sauce and sesame seeds.

Step 4

Place the fennel, cucumber, avocado, radishes, sugar snap peas, salmon and fresh coriander on top of the rice in each bowl and sprinkle with sesame seeds. Serve with extra Kikkoman Poke Sauce on the side.