

SPICY TUNA RICE BOWLS

Prep time: 10 min | Cook time: 15 min

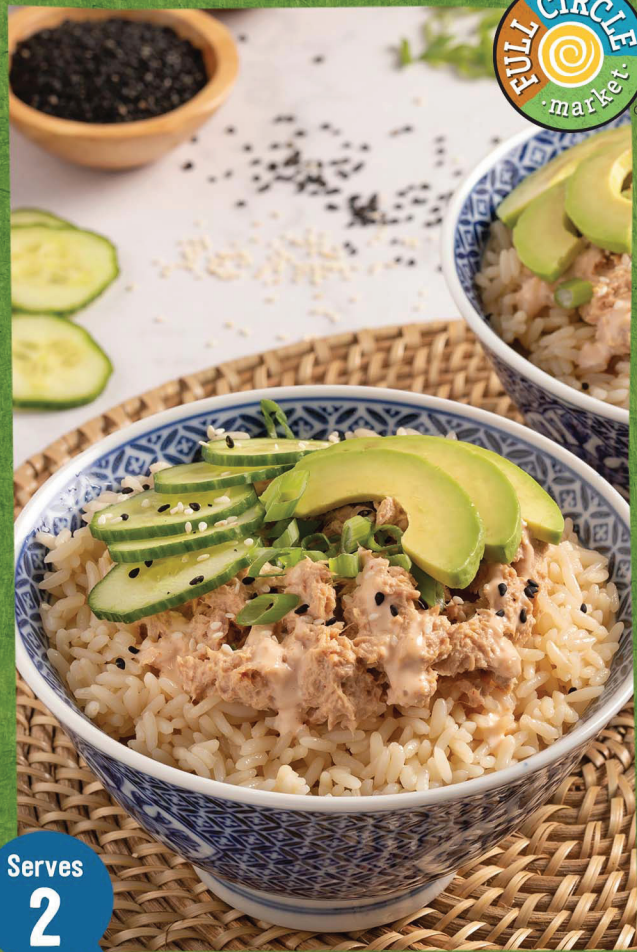
Total time: 25 min

INGREDIENTS

- 2 tablespoons rice vinegar, divided
- 2 teaspoons toasted sesame oil, divided
- 2 teaspoons granulated sugar
- 2 cups cooked white rice
- 1/2 cup mayonnaise
- 1 tablespoon sriracha
- 2 (2.5-ounce) Full Circle Tuna Pouches
- 2 cups English cucumber, sliced thin
- 2 scallions, sliced thin
- 1 avocado, sliced
- Sesame seeds for garnish

METHOD

1. Whisk 1 tablespoon rice vinegar and 1 teaspoon sesame oil with sugar until sugar is dissolved. Drizzle mixture over hot rice and mix gently to combine. Set aside.
2. Whisk mayonnaise, sriracha, remaining rice vinegar and sesame oil in a small bowl. Transfer half of spicy mayonnaise mixture to a separate bowl. Add tuna and mix to combine.
3. Divide rice between two bowls and top with spicy tuna, cucumbers, scallions, avocado and sesame seeds. Drizzle with remaining spicy mayonnaise and serve.



Serves

2