



Liana Abreu - Watermelon Poke

RECIPE DETAILS

Ingredients

- 1 Mini seedless watermelon, cubed
- 3/4 C Yamasa brand soy sauce
- 3 Tbsp Sesame oil
- 4 Tbsp Hawaiian salt
- 1/2 C Green onion, thinly sliced
- 1 C Sweet onion, slivers
- 2 Tbsp Red chili pepper flakes
- 3 Tbsp Black sesame seeds, toasted

Instructions

Wash and cube watermelon (remove rind).

In a medium size mixing bowl, to the cubed watermelon add Hawaiian salt, tossing gently. In a separate smaller mixing bowl, combine sesame oil, soy sauce, and sweet onion. Add the shoyu mixture to the watermelon. Toss gently. To the watermelon, sprinkle the green onion, chili pepper flakes, and sesame seeds.

Enjoy!