

Ahi Tataki Salad with Ponzu Dressing

PREP TIME

15
minutes

Gokujo Ahi Tataki Salad with Ponzu dressing

INGREDIENTS

2oz mixed greens
1cup large diced Aloun Farms Seedless Watermelon
5slices ahi tataki
5pcs Ho Farm Tomato
1oz radish sprouts

2tsp shoyu
2tsp sesame seed oil
1tsp yuzu or lemon juice
2tsp salad oil

DIRECTIONS

1) Arrange the mixed greens, watermelon, tomato, ahi tataki, and radish sprouts on a plate
2) Combine the shoyu, sesame seed oil, lemon juice, and salad oil in a small bowl and mix well to combine
3) Pour the dressing over the salad and enjoy

COOK TIME

15
minutes

YIELD

1
servings

