

Spicy Tuna Rice Bowl



Ingredients

3 5-oz. cans of tuna
1 cup finely diced red bell pepper
½ jalapeno pepper, diced
½ cup sliced green onions, divided
¼ cup seasoned rice vinegar
1 lemon, juiced, or to taste
4 Tbsp. shoyu
4 tsp. Sriracha hot sauce
1 tsp. sesame oil
1 cup cooked long-grain rice
1 pinch Korean red pepper flakes (gochugaru)

Instructions

Place tuna into a large mixing bowl and break it up with a fork. Add red bell pepper, jalapeno, 1/4 cup green onions, rice vinegar, lemon juice, shoyu, Sriracha, and sesame oil. Mix with a fork until thoroughly combined.

Add cooked rice to mixing bowl. Mix with a spoon until all ingredients are evenly incorporated. Top with gochugaru and remaining green onion. Makes 4 servings.

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