

# Tuna Tataki Buddha Bowl

## YOU WILL NEED

1 pouch glorious grains (CER046)  
20g coriander - finely chopped  
200g tuna tataki  
50g marinated asian cucumber  
20g spinach - shredded  
50g edamame beans (cooked)  
(VEG381)

### Dressing:

60ml tamari soy sauce (SCE067)  
1 tbsp white miso paste (PST014)  
20ml lime juice (JU1001)  
1 tsp agave syrup (SCE036)

### Topping:

1 tbsp toasted black sesame seeds (SEE021)  
1 tbsp toasted white sesame seeds (SEE020)  
1 tbsp micro purple amaranth



**SERVES 2**  
**APPROX 10 MINS**

**Leathams**  
innovators in food

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## PROCEDURE

For the dressing, whisk all the ingredients in a bowl

Put the grains in to a bowl and break up

Add the herbs to the dressing and mix

Arrange in a bowl the grains, edamame beans, cucumber and spinach

Put the slices of tuna across the top and sprinkle with the sesame seeds and purple amaranth



**Leathams**  
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