

# SHRIMP POKE BOWL



## SERVING SIZE

4



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Cauliflower Rice	6 Cups	Sriracha	1 Tbsp.
Bag Frozen Raw Shrimp, Uncooked	1 Lb.	Soy Sauce	2 Tsp.
Medium Cucumber, Diced	1	Vinegar	1 Tsp.
Green Onion, Chopped	1	Approved Mayonnaise	¼ Cup
Vinegar	½ Cup	Salt and Pepper	To Taste
Sesame Oil	1 Tbsp.		



## PREPARATION

- ✔ If needed, thaw the shrimp. Season them lightly with salt.
- ✔ In a pan, heat 1 tbsp sesame oil over medium heat.
- ✔ Cook the shrimp for about 2-3 minutes per side until they turn pink and are fully cooked. Put the cooked shrimp in the fridge to chill.
- ✔ In a large bowl, toss the cauliflower rice with a splash of vinegar, salt, and pepper.
- ✔ Assemble the poke bowl by placing the seasoned cauliflower rice at the bottom, topping with the chilled cooked shrimp and cucumber.
- ✔ In a small bowl, mix the aioli ingredients (sriracha, soy sauce, vinegar, and mayonnaise) until smooth.
- ✔ Drizzle the aioli over the top and garnish with chopped green onion