



## Spicy "Tuna" with Teriyaki Sauce

Yields 1 serving | Serving size: 1 recipe | Protein per serving: 0.8 g | Calories per serving: 67

### Ingredients:

- 98 g Small Cubed Watermelon
- 28 g Teriyaki Sauce (see below)
- 1 tsp Minced Ginger
- 1/2 tsp Sriracha Sauce, optional

### Homemade Teriyaki Sauce

- ½ c. coconut aminos
- 2 Tbsp orange juice
- 2 tsp grated ginger
- ½ tsp fresh, chopped green onion
- 2 tsp brown sugar
- ¼ tsp cornstarch mixed with 1 tsp water

### Tuna Directions:

1. Combine all ingredients above in an airtight container and toss to well coat the watermelon. Seal the container and place in fridge to marinate for at least 30 minutes.
2. Once marinating time is done, turn oven on to 350 degrees to preheat. Line a small baking sheet with foil and spray with nonstick spray. Scoop out the watermelon and place on prepared baking sheet. Toss the rest of the marinade.
3. Bake for 15-20 minutes, stirring the watermelon halfway in between. You want the watermelon to begin to look like raw tuna. Remove from oven. This is now ready to use for so many dishes! Can be used warm or cold. Make a poke bowl with rice and vegetables of choice. Drizzle with sriracha mayo for an extra kick. Make sushi rolls, tacos, sashimi, etc.

### Teriyaki Sauce Directions:

1. In a small saucepan, combine the first five ingredients. We will add the cornstarch mixture later.
2. Heat the saucepan over medium to medium low heat, stirring frequently, until sauce begins to simmer. Now add the cornstarch mixture and continue to stir, bringing back to a simmer. Continue to simmer until sauce is thick enough to coat the back of a spoon. Remove from heat. Sauce will thicken a little more as it cools. Use right away as a stir fry sauce or as a marinade. Or you can keep in a small glass jar until ready to use.