



Bottled with love, for the joy of living

SPICY KALE & COCONUT FRIED RICE WITH AHI POKE PAIRED WITH 2016 MERLOT, SANGIACOMO VINEYARDS

INGREDIENTS

POKE

2 pounds fresh tuna steaks, cubed
1 cup soy sauce
¾ cup chopped green onions
2 tablespoons sesame oil
1 tablespoon toasted sesame seeds
1 tablespoon crushed red pepper (optional)
2 tablespoons finely chopped macadamia nuts

KALE & COCONUT FRIED RICE

2 tablespoons coconut oil or avocado oil, divided
2 eggs, whisked together with a dash of salt
2 big cloves garlic, pressed or minced
¾ cup chopped green onions (about 1 bunch)
1 medium bunch kale (ribs removed & leaves chopped)
¼ teaspoon fine sea salt
¾ cup large, unsweetened coconut flakes
2 cups cooked and chilled brown rice
2 teaspoons reduced-sodium tamari or soy sauce
2 teaspoons chili garlic sauce or sriracha
1 lime, halved
Handful fresh cilantro, for garnish

INSTRUCTIONS

Heat a large wok, cast iron skillet or non-stick frying pan over medium-high heat. Once pan is hot, add 1 teaspoon oil and swirl to coat. Pour in and stir eggs until scrambled & lightly set. Transfer eggs to a bowl.

Add 1 tablespoon oil to pan and add garlic & green onions. Cook & stir until fragrant or tender & add kale & salt. Cook & stir until kale is wilted & tender; transfer to bowl of eggs.

Add remaining 2 teaspoons oil to pan. Pour in coconut flakes & stir frequently, until flakes are golden. Add rice to pan & stir until the rice is hot, about 3 minutes. Then pour contents of bowl back into pan & break up egg with a spatula until warmed; remove pan from heat.

Add tamari, chili garlic sauce & juice of ½ lime. Stir to combine. Taste & add another teaspoon of tamari or a pinch of salt, as needed. Slice remaining ½ lime into wedges, then divide fried rice into individual bowls. Garnish with wedges of lime & cilantro leaves, tamari, chili garlic sauce, or red pepper flakes.

Dare to Pair!

Merlot's bold dark, juicy berry and slight herbaceous notes along with its medium acidity, tend to pair surprisingly well with pink meats like ahi tuna that also have a smooth texture. Poke's sweet and savory flavor complements the umami notes of the wine and the even-tempered tannin works well with dark leafed vegetables that have enough tannin of their own retain their firmness even when cooked. The coconut rice mirrors Merlot's silky, rich body.