



PREP TIME

30min



COOK

TIME

3-4min



SERVES

1

## FEATURING



# TOSTITOS® Poke Nachos

## INGREDIENTS

- 1 oz wt (can stretch to 1 ½ oz) TOSTITOS® Crispy Rounds
- 1 tbsp SRIRACHA MAYONNAISE in squeeze bottle
- 1 blue handled #16 scoop POKE PICO MIX
- 2 tbsp avocado, firm, fresh, diced 1/2"
- 1 tsp wasabi sauce, thinned slightly
- 1/2 tsp masago, orange color or red tobiko
- 1/4 tsp toasted black sesame seeds
- 1 – green handle #12 scoop AHI TUNA POKE MIX, PREPARED
- 2 tsp SRIRACHA MAYONNAISE
- 1 key lime halves
- 1 qt vol / 21 oz wt AHI TUNA POKE MIX
- 1 lb yellowfin yuna (ahi) sushi/sashimi grade, diced 1/2 " (sinew removed)
- 1/4 cup sweet red onions (must be sweet type!) diced 1/8"
- 1/4 cup green onions, washed, trimmed, bias sliced, green parts only
- 1/4 cup sweet red onions (must be sweet type!) diced 1/8"
- 1/4 cup green onions, washed, trimmed, bias sliced, green parts only
- 1 tsp (approx. 2 small cloves) garlic, fresh, finely minced
- 2 tsp black sesame seeds, toasted
- 4 tsp macadamia nuts, dry roasted, chopped
- 3 tbsp soy sauce
- 2 tbsp sesame oil, toasted, dark
- 1/2 tsp Korean red pepper flakes
- 3 ½ cups / 33 oz wt POKE PICO MIX
- 1 cup (6 oz wt) cucumber, English, skin on, diced 1/4"
- 1 cup (4.2 oz wt) sweet red onion, diced 1/8" (must be sweet type)
- 1 cup (4.3 oz wt) radishes, trimmed and sliced fine, then quartered
- 3 tbsp ( 0.2 oz wt) + 1 tbsp juice pickled ginger, If using pink type, slice fine then cut across wise.
- 2 tbsp lime juice, fresh
- 1/4 cup cilantro, washed and sliced finely
- 11 cups (88 oz vol) SRIRACHA MAYONNAISE, PREP
- 8 cups mayonnaise
- 3 cups Sriracha

# HOW TO MAKE

## DIRECTIONS

- Place TOSTITOS® Chips on serving plates.
- Drizzle with SRIRACHA MAYONNAISE. Scatter POKE PICO MIX over chips.
- Place diced avocado evenly over all. Dot with dots of wasabi sauce and dots of masago.
- Sprinkle with toasted black sesame seeds.
- Scatter AHI TUNA POKE MIX evenly over chips. Garnish with additional SRIRACHA MAYONNAISE.
- Serve with lime wedge and a fork & napkin.
- [title]AHI TUNA POKE MIX
- Toast sesame seeds in a skillet over low to medium heat shaking pan for approx. 3 minutes until fragrant. Cool.
- Wash, slice and cut vegetables and macadamia nuts.
- Dice semi frozen tuna into 1/2" dice being sure to trim away any sinew. If using frozen tuna portions thaw only for 3-4 hours under refrigeration for ease of dicing. Do not thaw fully.
- Combine all together well gently.
- Place in plastic or qt containers. Cover, label, date and refrigerate for up to 2 days.
- [title]POKE PICO MIX
- Mix all ingredients together gently.
- Place in plastic pans or qt containers. Cover. Label. Date and refrigerate for up to 2 days.
- [title]SRIRACHA MAYONNAISE, PREP
- Place mayonnaise into a mixing bowl, whisk until smooth. Add sriracha and whisk until thoroughly blended. Place in squeeze bottle for service. Label, date refrigerate. Use at room temp for service.