

California Sushi Nachos

INGREDIENTS

- 1 bag TOSTITOS® Bite Size
- 1 ½ cups shredded mild cheddar cheese
- 1 lb imitation crabmeat, chopped
- 1 red pepper, chopped
- 1 avocado, peeled, pitted and chopped
- 1/2 cucumber, seeded and chopped
- 3 sheets toasted nori, sliced into thin strips
- 1 tbsp sesame seeds, toasted
- 2/3 cup mayonnaise
- 2 tsp wasabi paste
- 2 tsp chopped pickled ginger



PREP
TIME

15min



COOK
TIME

10min



SERVES

6-8

FEATURING



HOW TO MAKE

DIRECTIONS

- Preheat oven to 400°F.
- Nachos: Arrange TOSTITOS® Bite Size Rounds on large rimmed baking sheet.
- Sprinkle cheese and imitation crabmeat evenly over top.
- Bake in preheated 400°F oven for about 10 minutes or until cheese is melted.
- Wasabi Mayonnaise: In small bowl, stir together mayonnaise, wasabi paste and pickled ginger. Set aside.
- To serve, sprinkle red pepper, avocado and cucumber over nachos.
- Drizzle with wasabi mayonnaise and garnish with nori strips and sesame seeds.