



TOSTITOS® Poke Nachos

INGREDIENTS

- 1 oz. wt. (can stretch to 1.5 oz.) TOSTITOS® Crispy Rounds
- 1 tbsp. SRIRACHA MAYONNAISE in squeeze bottle.
- 1 Blue handled #16 scoop POKE PICO MIX
- 2 tbsp. (= approx. 1/5) Avocado, firm, fresh, diced 1/2 "
- 1 tsp. Wasabi Sauce, Thinned slightly. Squeeze Bottle.
- 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 Tuna (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 1/2 cups / 33 oz. wt. POKE PICO MIX
- 1 cup = approx. 1/3 cucumber (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. Keep juices



SERVES

1

**TASTER
SIZED
PORTION**

FEATURING



- 2 tbsp. Lime juice, fresh
- 1/4 cup Cilantro, washed and sliced finely
- 11 cups (88 oz. vol.) SRIRACHA MAYONNAISE, PREP
- 8 cup Mayonnaise
- 3 cup 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.