



SERVES

1

**TASTER  
SIZED  
PORTION**

**FEATURING**



# 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**
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- 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**

- 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.