

# California Sushi Nachos

## Ingredients

- 1 Bag TOSTITOS® Bite Size
- 1½ cups Shredded Mild Cheddar Cheese
- 1 lb. Imitation Crabmeat, Chopped
- 1 Red Pepper, Chopped
- 1 Avocado, Peeled, pitted and chopped
- ½ Cucumber, Seeded and chopped
- 3 Sheets Toasted Nori, Sliced into thin strips
- 1 Tbsp Sesame Seeds, Toasted
- ? cup Mayonnaise
- 2 tsp Wasabi Paste
- 2 tsp Chopped Pickled Ginger

## How to make it

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



PREP  
TIME  
25 min



COOK  
TIME  
-



TOTAL  
TIME  
-



SERVING  
-

## Made with