

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



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

1 taster
sized
portion

Made with

- 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 it

1. Place TOSTITOS® Chips on serving plates.
2. Drizzle with SRIRACHA MAYONNAISE.
Scatter POKE PICO MIX over chips.
3. Place diced avocado evenly over all. Dot with
dots of wasabi sauce and dots of masago.
4. Sprinkle with toasted black sesame seeds.
5. Scatter AHI TUNA POKE MIX evenly over
chips. Garnish with additional SRIRACHA
MAYONNAISE.
6. Serve with lime wedge and a fork & napkin.

[title]AHI TUNA POKE MIX

8. Toast sesame seeds in a skillet over low to
medium heat shaking pan for approx. 3
minutes until fragrant. Cool.
9. Wash, slice and cut vegetables and
macadamia nuts.
10. 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.
11. Combine all together well gently.

12. Place in plastic or qt containers. Cover, label, date and refrigerate for up to 2 days.

[title]POKE PICO MIX

14. Mix all ingredients together gently.
15. Place in plastic pans or qt containers. Cover. Label. Date and refrigerate for up to 2 days.

[title]SRIRACHA MAYONNAISE, PREP

17. 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.