



## *Ahi Poke Wonton Nachos*

Preparation Time: 10 mins

Cooking Time: 10 mins

Serves: 4

Difficulty: Easy

### INGREDIENTS

1/2lb Ahi Tuna, sushi grade (Yellowtail)  
1 large avocado, cut into pieces  
1 jalapeno, deseeded and sliced  
1 cup diced ripe mango  
2 tablespoons black sesame seeds  
Wonton wrappers, approx. 25  
1 tablespoon Sriracha  
1 teaspoon Wasabi Paste  
3 tablespoons spicy or Japanese mayonnaise  
1 tablespoon soy sauce  
2 tablespoons fresh cilantro, lightly chopped  
½ cup thinly sliced green onion

#### Note:

- For the sauce, Sriracha just by itself works if you don't have the other ingredients.
- Add 1 cup of very finely sliced cabbage for additional texture and flavor.
- I love the taste of Yellowtail, but any Ahi Tuna will work.
- For added flavor toss the cooked wontons in 1 teaspoon of furikake flakes

### DIRECTIONS

1. Preheat oven to 375f.
2. Cut the Ahi tuna into 1" or less cubes.
3. In a small bowl, toss the ahi tuna in the sesame seeds and soy sauce and refrigerate.
4. Line an oven baking tray with parchment paper, lightly spritz with olive oil then line tray with wonton wrappers. Do not overlap wonton wrappers.
5. Place in oven and cook until golden and crisp. Take care not to overcook. Cooking time varies based on the oven. It doesn't take long.
6. Layer cooked Wontons on a serving platter, and evenly distribute Ahi tuna, mango, avocado. Top with jalapenos, green onion, and cilantro.
7. In a small bowl whisk the mayonnaise and wasabi past together until thoroughly combined.
8. Drizzle the Sriracha and wasabi mayonnaise over the platter and serve.

#### Note:

I am not a big fryer, so I choose to crisp the Wontons in the oven. Ahi tuna can be lightly seared in a skillet before tossing in olive oil if you don't like it raw.