

California Sushi Nachos

Ingredients

- 1 bag TOSTITOS® Bite Size
- 1 ½ cups shredded mild cheddar cheese
- 1 lb imitation crabmeat, chopped
- 1 red pepper, chopped
- 1 avocado, peeled, pitted and chopped
- 1/2 cucumber, seeded and chopped
- 3 sheets toasted nori, sliced into thin strips
- 1 tbsp sesame seeds, toasted
- 2/3 cup mayonnaise
- 2 tsp wasabi paste
- 2 tsp chopped pickled ginger

How to make it

1. Preheat oven to 400°F.
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°F 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	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	6-8

Made with



TOSTITOS® Bite Size