

TOSTITOS® SPICY TUNA NACHOS

Ingredients

Spicy Tuna Mix Ingredients

- 1 lb sashimi grade tuna, finely chopped
- 1 tbsp soy sauce
- 2 tsp toban dan
- 1 tsp Sriracha sauce
- 1 tbsp Kewpie mayonnaise
- 1 tsp microplane grated garlic
- 2 tbsp masago fish roe
- 1 tbsp jalapeño poppers, finely chopped
- 2 tbsp green onion, finely chopped

Creamy Sauce Mix

- 1/3 cup Kewpie mayonnaise
- 1 tbsp sake
- 1 tbsp mirin
- 1/2 tsp kosher salt
- 1 tbsp yuzu juice
- 2 tsp shiro shoyu (white soy)

Spicy Sauce Mix Ingredients

- 1/4 cup TOSTITOS® Chunky Habanero Salsa HOT
- 2 tbsp sambal chili sauce
- 2 tbsp Sriracha sauce
- 1/4 cup toban djan chili paste

Nachos Ingredients

- 20 20 TOSTITOS® Hint of Lime flavored chips
- 1 ¼ cups special creamy sauce
- 1/4 cup special spicy sauce
- 2 tbsp green onion, thinly sliced
- 2 tbsp red onion, fine julienne



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	0 min	30 min	4-6

Made with



TOSTITOS® Chunky Habanero Salsa HOT

- 2 tbsp chopped cilantro
- 2 tsp togarashi spice
- 2 tsp toasted sesame seeds

How to make it

[title]Spicy Tuna Mix Instructions

2. Mix together and refrigerate until ready to use.

[title]Creamy Sauce Instructions

4. Mix together and refrigerate until ready to use.

[title]Spicy Sauce Instructions

6. Mix together and refrigerate until ready to use.

[title]Nachos Instructions

8. One hour in advance, prepare the spicy tuna, the creamy sauce mix and the spicy sauce mix.
9. Place a spoon of spicy tuna on top of each TOSTITOS® Hint of Lime chip in a high mound, drizzle with the creamy sauce and the hot sauce.
10. Season with togarashi and sprinkle with green onion, red onion, and cilantro. Top with sesame seeds.