



PREP TIME

15min



COOK

TIME

10min



SERVES

6-8

## FEATURING



# Spring Spread - California Sushi Nachos

## INGREDIENTS

- **1 bag** TOSTITOS® Bite Size
- **1 ½ cups** shredded mild cheddar cheese
- **1 lb** surimi (imitation crabmeat), chopped
- **1** red pepper, chopped
- **1** avocado, peeled, pitted and chopped
- **1/2** English 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

### DIRECTIONS

- Arrange TOSTITOS® Bite Size Rounds Tortilla Chips on large rimmed baking sheet.
- Sprinkle cheese and surimi evenly over top.
- Bake in preheated 400°F (200°C) oven for about 10 minutes or until cheese is melted.
- Wasabi Mayonnaise: In small bowl, stir together mayonnaise, wasabi paste and pickled ginger.
- Set aside.
- To serve, sprinkle red pepper, avocado and cucumber over nachos.
- Drizzle with Wasabi Mayonnaise and garnish with nori strips and sesame seeds.