



PREP TIME

**25min**

# California Sushi Nachos

## INGREDIENTS

AMOUNT	INGREDIENT
1 Bag	TOSTITOS® Bite Size
1½ cups	Shredded Mild Cheddar Cheese
1 lb.	Imitation Crabmeat, Chopped
1	Red Pepper, Chopped
1	Avocado, Peeled, pitted and chopped
½	Cucumber, Seeded and chopped
3 Sheets	Toasted Nori, Sliced into thin strips
1 Tbsp	Sesame Seeds, Toasted
cup	Mayonnaise
2 tsp	Wasabi Paste
2 tsp	Chopped Pickled Ginger

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- Preheat oven to 400 degrees
- Nachos: Arrange Tostitos® Bite Size Rounds on large rimmed baking sheet.
- Sprinkle cheese and imitation crabmeat evenly over top.
- Bake in preheated 400 degrees 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.