



## POKE NACHOS

### INGREDIENTS:

#### For Chips

12-15 Won ton wrappers

Olive oil

Pinch of salt

\*Note: proportions vary depending on your preference. Ready made tortilla chips can be substituted for won ton chips.

Poke of choice

Avocado (cut into small pieces)

Huy Fong Sriracha

Kewpie mayonnaise

Furikake of choice

Green onions (chopped)

combine  
together



### DIRECTIONS:

1. Preheat oven to 400°F and line a baking sheet with parchment paper.
2. Cut won ton wrappers in half diagonally and place on baking sheet. Brush both sides with olive oil and sprinkle with salt.
3. Bake for 6-8 minutes or until golden brown and crispy.
4. Cool chips and put aside until ready to use. Place chips on serving plate or dish.
5. Top with poke and avocado, then with Sriracha/mayonnaise sauce, furikake and green onions.