



# Tuna Poke Nachos

SERVINGS: 4-6

PREPPING TIME: 5 MIN

COOKING TIME: NONE

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## Ingredients

Poke Tuna (search for my recipe)

1pkg wonton wrappers, cut squares in half

½ bag of shelled frozen

edamame, cooked per instructions

2 large avocados, diced

1pkg seaweed salad

1 english cucumber, diced

Spicy Mayo

## Directions

- 1.Place wonton wrappers in a single layer on a baking sheet with parchment paper, Spray with avocado oil and sprinkle with salt. Bake at 375 degrees for 6-7 minutes, checking periodically. Repeat until all are baked.
- 2.Layer wontons, poke tuna, edamame, avocado, seaweed salad and cucumber.
- 3.Top with spicy mayo.
- 4.Serve immediately.

*This one can be a meal in itself. Whether it is your main course for an easy date night dinner at home or an appetizer for a gathering...this one is always loved by all (or at least by all sushi lovers).*