



CRISPY WONTON POKE TACOS

Golden Tiger®

Wonton Wrappers 3.5" X 3.5"S are baked into crispy taco shells and filled with tuna poke, cucumber slaw and spicy mayo, garnished with black sesame seeds. Yield: 3 Servings

Poke Taco Ingredients:

6 Each	Wonton Wrappers 3.5" X 3.5"S [#53934], Thawed
1 Cup	Ahi Tuna, Diced
2 Tbsp.	Green Onion, Sliced
2 Tbsp.	Soy Sauce
1 Tbsp.	Honey
1 Tbsp.	Rice Vinegar
1 tsp.	Sesame Oil
1 tsp.	Sesame Seeds, Toasted
1 tsp.	Ginger, Grated
To Taste	Salt & Black Pepper

Cucumber Slaw Ingredients:

1 Tbsp.	Rice Vinegar
1 Tbsp.	Sugar
½ Cup	Cucumber, Sliced
¼ Cup	Red Onion, Sliced
¼ Cup	Carrot, Shredded
1 Tbsp.	Cilantro, Chopped
To Taste	Salt And Pepper
Garnish	Sriracha Mayo
Garnish	Black Sesame Seeds

Directions:

1. Preheat the oven to 375°F.
2. Use cooking spray to coat a muffin pan.
3. Place the **Wonton Wrappers** in the muffin pan to form cups.
4. Bake until the **Wonton Wrappers** are golden brown and crispy.
5. In a mixing bowl combine ahi tuna, green onions, soy sauce, honey, rice vinegar, sesame oil, sesame seeds, and ginger, mix until the tuna is completely covered, season with salt and black pepper.
6. In a different bowl combine rice wine and sugar and whisk until the sugar is dissolved.
7. Add sliced cucumber, red onion, cilantro, and salt and pepper and gently toss together.
8. Evenly scoop the cucumber slaw into **Wonton Wrappers** cups, then top with the tuna poke.
9. Garnish with sriracha mayo and black sesame seeds.

Aji
AJINOMOTO