



DORITOS® and CHEETOS® FLAMIN' HOT® Spicy Nacho Poke Crunch Wrap

INGREDIENTS



PREP
TIME

30min



COOK
TIME

15min



SERVES

4

[title]For the Crunch Wrap

2 cups or as needed CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

6-8 chips as needed DORITOS® Spicy Nacho Flavored Tortilla Chips

4 whole nori sheets

2 cups sushi rice (see below)

8 oz FLAMIN' HOT® CHEETOS® Ahi Tuna (see below)

8 slices cucumbers

1/4 cup seaweed salad

As needed Sriracha Mayo (see below)

As needed sesame seeds (black or white, optional)

As needed furikake or togarashi (optional)

As needed soy or ponzu sauce

As needed sushi ginger (optional)

1/2 whole avocado, sliced

[title]For the Sushi Rice

1 cup sushi rice

1 ¼ cups water

1 tsp mirin (optional)

1 tbsp seasoned rice vinegar

[title]For the FLAMIN' HOT® CHEETOS® Ahi Tuna

1 cup CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks, ground

2 tsp soy sauce or ponzu sauce

1 tsp oil or oil spray (optional)

8 oz sashimi or sushi grade ahi tuna, saku block

[title]Sriracha Mayo

1 cup Kewpie or Japanese mayo

2 tbsp Sriracha sauce

1 tsp sesame oil

HOW TO MAKE

DIRECTIONS

[title]For the Crunch Wrap

Lay the four sheets of nori into a foursquare.

PRODUCT



Attach the edges using a brush and water, laying the seams together and making them stick.

Once all sides are attached, it is optional, but cut the corners to create a large circle, you can also leave it whole.

Place the rice in the center of the nori, wet your hands (gloves are optional) begin pressing and pushing the rice out towards the edges until it has spread at least one inch from the edges and about 1/4" thick.

Flip the nori sheet over.

Begin layering the ingredients in the center of the nori sheet side starting with the cucumbers, tuna, sesame seeds, add soy sauce and mayo, ginger, seaweed salad, more mayo, then place the DORITOS® on top with the points towards the center in an octagon.

Add avocado, furikake and togarashi. Begin pulling up the sides of the nori, folding the edges in and pressing down, working in a circle, like wrapping a Christmas present.

Once all sides are covered, press gently and transfer to the ground up FLAMIN' HOT® CHEETOS® crumbs.

Cover the entire rice side with crumb, flip over and keep covering every inch.

Transfer to a cutting board and slice in half to reveal a glorious spicy poke crunch wrap.

[title]For the Sushi Rice

Prepare sushi rice per directions on the package or using a rice cooker, rinse the rice in the rice cooker insert. Drain most of the liquid, add 1 ¼ cups of water. Cook using preferred setting. Once rice is cooked, fluff using a rice paddle, transfer to a bowl and add the rice vinegar, mirin and additional water if rice is too dry. Mix well, cover and set aside until ready to use.

[title]For the FLAMIN' HOT® CHEETOS® Ahi Tuna

Crush FLAMIN' HOT® CHEETOS® in a food processor to fine crumb or breadcrumb size. Transfer to bowl or plate. Brush the tuna block with ponzu or soy sauce. Transfer to the FLAMIN' HOT® CHEETOS® crumbs and press gently, coating all sides in crumbs. Set aside.

Heat oil in a pan using spray, heat on medium/high. When oil is glistening and pan is hot, transfer tuna to the pan. Cook on each side for about 2 mins or until CHEETOS® are toasted. Remove from heat and transfer to the cutting board.

Slice tuna to desired thickness or about 1/4-1/2" slices. Reserve until ready to use.

[title]For the Sriracha Mayo

Add all ingredients into a bowl, whisk to combine, transfer to a squeeze bottle until ready to use.