Tuna Poke on Wonton Crisps

Quick · Serves a crowd · Serves 8 (about 24 bites)

Ken's note: TBD

Cubes of sushi-grade tuna in a soy, sesame, and ginger dressing, served on baked wonton crisps or cucumber rounds. Use only sushi-grade or previously frozen tuna.

Ingredients

Poke

- 1 lb sushi-grade tuna, cut in ½-inch cubes
- 2 Tbsp soy sauce
- 1 Tbsp sesame oil
- 1 Tbsp rice vinegar (or lime juice)
- 1 tsp minced fresh ginger
- 2 green onions, sliced
- ¼ small sweet onion, finely diced
- 1 tsp sriracha or Korean chili flakes (optional)
- Toasted sesame seeds

Wonton crisps

- 12 wonton wrappers, halved diagonally
- 1 Tbsp neutral oil

Avocado cream

- 2 ripe avocados
- Juice of 1 lime
- 2 Tbsp sour cream or Greek yogurt
- Salt

Method

1. Gently toss the tuna with the soy, sesame oil, vinegar, ginger, green onions, onion, and chili. Refrigerate 10–30 minutes.
2. For the crisps, heat the oven to 375°F. Spread the halved wrappers on a sheet pan, brush lightly with the oil, and bake 5–7 minutes, until golden and crisp. Cool. (Or slice thick English cucumber rounds instead.)
3. Blend the avocados, lime juice, and sour cream until smooth and add a pinch of salt.
4. Spoon a little avocado cream on each crisp, top with tuna and sesame seeds, and serve right away so the crisps stay crisp.

Notes

Variation: poke tacos. Drape a whole wonton wrapper (or a small flour tortilla) over 2 bars of the oven rack, or fold in a muffin tin, brush with oil, and bake at 375°F for 6–8 minutes into taco shells. Fill with the avocado cream and poke, and top with seaweed salad, radish, pickled ginger, cilantro, and sriracha mayo or wasabi cream.