



# UCCOOK

## Tuna & Wonton “Nachos”

with Kewpie mayo, pickled ginger & sesame seeds

Fried wontons stand in for nachos in this crazy delicious dish! These crispy golden delights are topped with tasty soy sauce-marinated tuna, sesame oil cabbage & spring onion, and a Kewpie mayo drizzle. This is nacho average pile of nachos!

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**Hands-On Time:** 35 minutes

**Overall Time:** 45 minutes


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**Serves:** 4 People


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**Chef:** Alex Levett

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 Adventurous Foodie

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 Boschendal | 1685 Chardonnay

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## Ingredients & Prep

125ml	Low Sodium Soy Sauce
80ml	Sesame Oil
2	Fresh Chillies <i>deseeded &amp; finely sliced</i>
600g	Line-caught Tuna Fillet <i>pat dry &amp; cut into bite-sized chunks</i>
2	Spring Onions <i>finely sliced, keeping the white &amp; green parts separate</i>
400g	Cabbage <i>thinly sliced</i>
125ml	Kewpie Mayo
20	Wonton Wrappers <i>cut into triangles</i>
60g	Pickled Ginger <i>drained &amp; roughly chopped</i>
20ml	White Sesame Seeds

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Sugar/Sweetener/Honey

**1. IT'S TUNA TIME** In a bowl, combine the soy sauce, ½ the sesame oil, ½ the sliced chilli (to taste), seasoning, and a sweetener of choice (to taste). Mix until fully combined. Add the tuna chunks and toss until fully coated. Place a pan over a medium-high heat with a drizzle of oil. When hot, remove the tuna from the marinade and fry for 30-60 seconds until seared, shifting occasionally. Remove from the pan on completion.

**2. CABBAGE & KEWPIE** In a bowl, combine the spring onion whites, the sliced cabbage, the remaining sesame oil, and a sweetener of choice (to taste). Set aside. In a separate bowl, loosen the mayo with water in 5ml increments until drizzling consistency.

**3. GOLDEN WONTONS** Return the pan to a high heat, wiped down if necessary, with enough oil to cover the base. When hot, add the wonton triangles and fry for 30-60 seconds per side until crispy and golden. You may need to do this step in batches. On completion, drain on paper towel and lightly season.

**4. YOU GOT ME WONTON MORE!** Make a bed of the wonton nachos. Top with the sesame oil cabbage, the seared tuna, and the chopped pickled ginger. Drizzle over the loosened mayo. Garnish with the remaining chilli (to taste), the spring onion greens, and the sesame seeds. Get munching, Chef!



## Chef's Tip

If you want to toast the sesame seeds, place in a pan over a medium heat. Toast for 2-4 minutes until lightly browned, shifting occasionally. Remove from the pan on completion and set aside to cool.

## Nutritional Information

Per 100g

Energy	759kj
Energy	182Kcal
Protein	11.1g
Carbs	6g
of which sugars	1.1g
Fibre	1.2g
Fat	6.8g
of which saturated	1g
Sodium	379mg

## Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Fish, Soy

Cook  
within 1  
Day