

CHOLULA[®] Ahi Poke Pineapple Salsa Tacos

WHAT'S NEEDED

Ingredients:

For Taco:

- 2- 5" corn tortillas
- 4 oz. Ahi tuna, Poke style (recipe below)
- 2 oz. cabbage Slaw, with Sesame Cholula Dressing (recipes below)
- 2 oz. Roasted Pineapple Salsa (recipe below)

For Ahi Poke:

- 4 oz. Ahi tuna, chopped 1/2"
- 2 tsp. green onion, chopped
- 1 tsp. soy sauce
- 1 tsp. Cholula Chili Lime or Green Pepper Hot Sauce
- 1/4 tsp. salt
- 1/2 tsp. sesame oil

For Roasted Pineapple Salsa:

- 8 oz. fresh pineapple, diced 1/2"
- 2 oz. yellow onion, diced 1/4"
- 1 jalapeno, seeded, diced 1/8"
- 1/2 tsp. salt
- 1 tsp. Cholula Original, Green Pepper, or Chili Lime Hot Sauce
- 1 tsp. olive oil

For Sesame Cholula Dressing:

- 2 oz. rice vinegar
- 1 tbsp. sugar
- 1 tsp. Cholula Original, Green Pepper, or Chili Lime Hot Sauce
- 1 tbsp. sesame oil

For Slaw:

- 2 oz. green cabbage, shredded
- Sesame Cholula Dressing (see recipe)

HOW TO MAKE

Preparation

Taco:

1. Warm tortillas on flat top grill. Place Ahi Poke (with ingredients) in a hot skillet and sear for 15 seconds on one side. Immediately remove from pan and place 2 oz. on each tortilla, with 1 oz. Slaw and Pineapple Salsa. Plate and serve.

Ahi Poke:

1. Combine all Ahi Poke ingredients in a small bowl, marinating at least 1 hour prior to use.

Roasted Pineapple Salsa:

1. Spread olive oil onto baking sheet. Combine remaining ingredients in small bowl and evenly spread out onto baking sheet.
2. Place in pre-heated 425 degree oven for 15 minutes or until pineapple and onion are slightly caramelized. Remove from pan and allow cooling before use.

Sesame Cholula Dressing:

1. Combine all dressing ingredients and mix well.

Slaw:

1. Combine 2 oz. shredded green cabbage with 1 tbsp. Sesame Cholula Dressing.

