

# TUNA TOSTADA TOWER

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**Prep Time:** 15 minutes

**Cook Time:** 5 minutes

**Total Time:** 20 minutes (+ 20 minutes marinating time)

**Makes:** 1

## INGREDIENTS

- 1 can (12 oz) Sprite®, divided
- 3 Charras® Tostadas Original
- 2 tsp soy sauce
- 1 tsp lime juice
- 1 tsp sriracha hot sauce
- 1 sushi-grade tuna steak, about 5 oz and 1 inch thick
- 1/4 tsp chili powder
- 1/4 tsp garlic powder
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 tbsp canola oil
- 2 tbsp chipotle mayonnaise
- 1/2 avocado, peeled and sliced

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## INSTRUCTIONS

1. In medium bowl, whisk together 1/4 cup Sprite®, soy sauce, lime juice and sriracha. Stir in tuna. Let marinate at room temperature for at least 20 minutes and up to 40 minutes.
2. Remove steak from marinade and shake off excess marinade; discard marinade. Pat dry with paper towel and season with chili powder, garlic powder, salt and pepper.
3. Heat large heavy-bottomed skillet over high heat until hot. Pour in oil. Cook tuna steak for 30 to 60 seconds per side or until seared on the outside but rare in the center. (Alternatively, cook to preferred doneness.) Let rest for 5 minutes. Cut into 1/2-inch cubes.
4. Meanwhile, transfer chipotle mayo to small piping bag, snipping 1/8-inch off tip.
5. Top each tostada with an even layer of tuna, avocado, red onion and a drizzle of chipotle mayo.
6. Stack the tostadas to create a tower. Garnish with sesame seeds and green onion. Pair tostada tower with remaining Sprite®.

**Tip:** Alternatively, substitute sesame seeds with furikake spice. For a dramatic presentation, garnish with crispy tortilla strips.