



## Kalua-Lomi Salmon Nachos

Level: Easy

Prep Time: 10 minutes

Serves: -

Cook Time: -

Crispy tortilla chips (store-bought, in a bag)  
Kalua pork, chicken, or turkey (heated)  
Lomi salmon (kept cold); liquid drained  
Sriracha aioli (recipe below)



Layer the first 3 ingredients and then drizzle Sriracha aioli over the top in a zig-zag pattern. Serve immediately.

*Sriracha aioli (serves 12 to 18):*

1½ cups mayonnaise

2 Tbsp. white granulated sugar

2 Tbsp. Japanese rice vinegar

2 Tbsp. Sriracha hot chili sauce

Mix the aioli ingredients well until all are combined. Place aioli in an empty and cleaned, plastic squeeze bottle or a Ziploc bag cut in one corner (to drizzle on top).

Optional: Cut fresh flour tortillas (small-sized, about 7 inches if available) into fourths. Deep fry in hot oil until dark brown and crispy on both sides. After frying, stand the fried tortillas vertically in a container lined with paper towels to drain the oil. Serve the nachos with the fried tortillas instead of the store-bought tortilla chips.