

Mahi Mahi Won Ton Mini Tacos w/Mango Jicama Salsa

Ingredients:

1 cup olive oil
16 pot sticker wrappers
8 ounces , diced Mahi Mahi
8 ounces Mango Jicama Salsa
4 ounces Sweet Soy Sauce
4 ounces Wasabi Cream

Mango Jicama Salsa:

2 cup mango, peeled and cut into 1/4-inch cubes
1 cup jicama, peeled and small diced
1/2 cup (1/4-inch) diced red onion
4 tablespoon finely chopped cilantro leaves
4 tablespoon sweet chili sauce
4 teaspoon seeded and finely diced jalapeno
1/4 teaspoon fine sea salt

Sweet Soy Sauce:

2 cup soy sauce
4 tablespoons sesame oil
4 teaspoon minced garlic
4 teaspoon minced ginger
2 teaspoon chili flakes
1 teaspoon wasabi powder
2 cup heavy cream
4 tablespoons sour cream
4 tablespoons wasabi powder
4 tablespoons rice vinegar
4 tablespoons sugar
4 teaspoon freshly squeezed lemon juice
1 teaspoon fine sea salt

Directions:

In a deep-fryer or heavy-bottomed pot, heat the canola oil to 360 degrees F. Fold the pot sticker skins to create a taco shape and fry in the canola oil. Set aside to cool.

In a small bowl, gently toss the tuna, Mango Jicama Salsa and Sweet Soy Sauce. Fill each taco shell with 1/4 of the mixture, and finish with a 1/2-ounce drizzle of the Wasabi Cream.

To serve, arrange the tacos over a bed of the pea shoots and dress with the eel sauce.

Mango Jicama Salsa:

In a small bowl, gently stir all of the ingredients together. Allow the flavors to marry for 20 minutes before serving.

Sweet Soy Sauce:

Whisk all ingredients in a small bowl until well combined. Let the mixture sit in the refrigerator for 15 minutes or until ready to serve.

Wasabi Cream:

Combine all of the ingredients in a mixer fitted with a paddle attachment. Whip on high until the mixture forms hard peaks, about 5 minutes. Refrigerate until ready to use.

Yield: 16 Won Tons