

## Asian Redfish Nachos

### Ingredients:

- One package of Won Ton wrappers
- ¼ cup soy sauce
- ¼ cup mirin (rice wine)
- ¼ cup sesame oil
- ¼ cup rice wine vinegar
- ½ jar/bottle of Satay (peanut) sauce
- One large red drum fillet
- You can substitute with any kind of fish, if desired
- Or substitute with two boneless, skinless chicken breasts
- One package of shredded cheddar cheese
- ¼ tsp Emeril's Asian Essence seasoning, if desired

### Steps:

1. Cut the fish (or chicken) into long 1" strips and place in a large Ziploc bag
  
2. Make the marinade
  - a. In a mixing bowl, mix the soy sauce, mirin, sesame oil, and rice wine vinegar together with the Emeril's Asian essence.
  - b. Pour about 2/3 of the marinade into the Ziploc bag with the fish (or chicken) strips
  - c. Seal the bag and set aside – this marinade works pretty quickly, so you can expect it to be done by the time you finish step 3 below.
  
3. Prepare the chips
  - a. Preheat the oven to 350.
  - b. Cut the won ton wrappers diagonally to form a triangle
  - c. Spread as many of the won ton wrappers as you can on a non-stick cookie sheet
  - d. Brush one side of each wrapper with marinade
  - e. Bake the won ton wrappers for 10 minutes, and then flip each one over, brush the other side with the remainder of the marinade, then bake for 10 minutes, or until crispy.
  - f. Leave the oven on – you'll need it again in a few minutes
  
4. Prepare the fish (or chicken)
  - a. Remove the fish from the Ziploc bag and grill or fry the fish on medium heat until cooked through. Turn once while cooking
  - b. Move the fish (or chicken) to a cutting board and cut into bite-sized chunks
  
5. Put it all together
  - a. Spread the baked won ton wrappers in a baking dish
  - b. Spread the grilled fish evenly over the won ton wrappers
  - c. Drip small amounts of Satay sauce over the fish and won ton wrappers
  - d. Spread cheddar cheese over the top
  - e. Bake in the oven until the cheese is melted (about 5 minutes)
  - f. Remove the baking dish from the oven; turn the oven off
  - g. Serve while still hot.