



RECIPE BASKET

Fried Plantains with Aioli Garnishing Sauce

Ingredients:

4 green plantains

Salt

Coconut oil or other high heat oil

8 ounces queso fresco

D&Co. Kitchen Aioli Garnishing Sauce (to taste)

Directions:

Cut each end off plantain and remove peel completely. Cut the plantain into inch thick slices and put into a large bowl. Sprinkle about 1 ½ tbsp of salt over plantains and toss so that each piece is covered and set aside.

Pour oil into large skillet enough to cover the bottom and about ½ inch deep. Once oil is heated, place plantains in skillet. Cook for about 5 minutes flipping to evenly brown on each side. Take out of pan letting excess oil drip off.

Place on plate and quickly use a large spoon to press down to desired thickness. They should be soft and easy to flatten. After you have flattened each piece place them back into the hot oil and fry again for about 5 minutes flipping to even crisp and get golden brown.

When done place onto plate with a paper towel to soak up oil. Slice up queso fresco to place on top and then top with our D&Co. Kitchen Aioli Garnishing Sauce!