

Victor Colon - Mojito Mofongo with Shrimp in Salsa

This meal serves 4.

Mojito Mofongo

Ingredients:

4 plantains (green)
½ onion, diced into ¼ inch pieces
1 pack pork cracklings (coarsely chopped)
2 cloves garlic
½ tsp thyme
½ tsp onion powder
½ tsp cumin
Bunch of cilantro (coarsely chopped),
½ tsp oregano
2 tbsp olive oil
Salt & pepper to taste

Instructions:

1. Sauté onion in a little olive or vegetable oil until soft and translucent
1. Peel and cut plantains into 1 ½ inch slices
2. Fry until color starts to show, smash to a disc and re-fry until golden color
3. Smash and add all remaining ingredients

Shrimp in Salsa

Ingredients:

1 bag frozen shrimp
1 onion, diced into ¼ inch pieces
1 yellow bell pepper, diced into ¼ inch pieces
1 green bell pepper, diced into ¼ inch pieces
1 small can tomato sauce
½ cup water
1 tomato chopped
Salt & pepper to taste

Instructions:

1. Sauté onions and peppers until tender
2. Add tomato sauce, tomato and water and let reduce to sauce consistency
3. Add shrimp in the last five minutes prior to serving

Coleslaw Salad

Ingredients:

1 bag of Coleslaw Salad Mix

Brown sugar as needed

Olive oil as needed

Balsamic vinegar as needed

Instructions:

1. Combine all ingredients, until desired taste is achieved
2. Refrigerate for 15 minutes and serve