RECIPE NAME: Yucca Frita - Modifie	d RECIPE #
NUMBER OF PORTIONS: 6 (1/2 cup)	HOTEL USE RECORD REF #S

INGREDIENTS	AMOUNT	UNIT	PREPARATION
frozen yucca	1	pound	Boil yucca in water till tender, about 25 - 30 minutes.
adobo seasoning	0.5	tsp.	Drain, cool and remove inner core; slice into wedges.
garlic, pressed cloves		5 cloves	Preheat oven to 375°
red onion, sliced in thin rings	1.5	cup	Spray cookie tray w/ vegetable oil spray, put yucca wedges on tray.
olive oil	2	tsp.	Spray to of wedges w/ vegetable oil spray, cover w/ foil and bake 8 minutes.
vegetable oil spray			Remove foil and continue to bake wedges approx. 8 more minutes or unil
limes, squeezed for juice & garnish	2	lime	beginning to brown and become crisp. Remove from oven.
			Saute onion and garlic in oil, when onion is soft add yucca and adobo.
			Toss yucca and onion/garlic mixture until well combined and warmed thru.
			Remove from heat and squeeze lime juice (to taste) over top and toss.
			Serve garnished w/ additional lime wedges.
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			**recipe modification included baking not frying yucca; reduction of
			oil from 1/2 cup to 2 tsp; use of additional 1/2 cup red onion and
			extra garlic (to taste); reduction in adobo seasoning; and addition of
			lime juice (to taste) to increase flavor/moisture of dish.
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