**RECIPE NAME:** Yucca Frita - Modified

**NUMBER OF PORTIONS:** 6 (1/2 cup)

**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 beginning to brown and become crisp. Remove from oven.
Limes, squeezed for juice & garnish | 2 | | 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.

**PREPARATION**

**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.**