RECIPE NAME: Yucca Frita - Origonal rec			RECIPE #
NUMBER OF PORTIONS: 6 (1/2 cup) HOTEL USE RECORD REF #S			
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INGREDIENTS	AMOUNT		PREPARATION
frozen yucca		pound	Boil yucca in salted water till tender, about 25 - 30 minutes.
adobo seasoning		tsp.	Drain, cool and remove inner core; slice into wedges.
garlic, pressed cloves		cloves	Saute onion and garlic in oil, when onion is soft add yucca and adobo.
red onion, sliced in thin rings		cup	Saute until yucca is crisp on both sides
olive oil	0.5	cup	
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