

## Loaded Yuca Tots

*(TIO JORGE® Yuca, Uncooked & Grated)*



### Ingredients

- 2 lb. Tio Jorge Grated Yuca
- ½ tsp. pepper
- 1 teaspoon kosher salt
- 2 tablespoons onion powder
- A.N. canola oil or vegetable oil
- A.N. Parsley or Chives (for garnish)
- Bacon bits (for garnish)
- Cheese Sauce (for garnish)

## Instructions

1. Place the grated yuca in a bowl.
2. Stir in the salt, pepper and onion powder.
3. Heat 1/4-in oil in heavy pan.
4. Form into small balls and drop in oil; fry until slightly golden.
5. Heat vegetable oil to 350° degrees.
6. Add tots and cook until evenly golden and crispy, about 3-4 minutes.
7. Transfer to a paper towel-lined plate.
8. Serve immediately, garnished with toppings, if desired.