

Yuca With Lime-Red Onion Mojo And Crumbled Pork Rinds

(Use of Pure & Simple® Yuca)



Servings: 4 -6



Total Time: 30 min.



Level: Beginner

- ❖ PURE & SIMPLE® Yuca
- ❖ Mojo Sauce
- ❖ Pork Rinds, crumbled
- ❖ Parsley

For the Yuca

- 1½ lb. of PURE & SIMPLE® Yuca

- 2 tsp of kosher salt
- Water as needed

Procedure:

1. Place the yuca in a pot large enough to hold them and cover with water.
2. Place the pot over high heat and bring to a boil.
3. As soon as the water comes to a boil check the yuca (it should be done)
4. Strain and place in a serving bowl

Lime-Red Onion Mojo

- ½ cup of fresh lime juice
- 1 large red onion, sliced
- 4 garlic cloves, thinly sliced
- 1 tsp kosher salt (or to taste)
- 3 tbsp of Blended Oil (75/25)
- 1/2 teaspoon oregano
- 1/4 teaspoon cumin
- 1 tablespoon cilantro (chopped)

Procedure:

1. Put the oil in a small sauce pot over medium high heat.
2. Sauté the garlic and onions until soft, not golden.
3. Quickly remove from heat and add the lime juice and pink salt to the frying pan and stir until everything is combined.

To Assemble:

- ❖ Pour the mojo over the boiled yuca and garnish with the crumbled pork rinds and parsley.