

Yuca Crust Pizzas

(Use of TIO JORGE[®] Yuca Mash, TIO JORGE[®] Sweet Potato Mash, BIG BANANA[®] Sweet Plantain Mash & Slices)



Servings: 3-6



Total Time: 60 min.



Level: Intermediate

PLANTAIN-PICADILLO PIZZA

Ingredients

- 2 yuca pizza pie (recipe follows)
- 2 tbsp. olive oil
- 4 tbsp. Sofrito sauce (recipe follows)
- 2 cups Tomato Sauce (recipe follows)
- Picadillo (recipe follows)

- Tomato Sauce (recipe follows)
- BIG BANANA® Diced Ripe Plantains

For the Yuca Pizza Dough

- 2 cups mashed yuca (peeled, cut into medium size pieces, boiled until fork tender, drained)
- 1 teaspoon extra virgin olive oil
- 2 heaping tablespoons coconut oil
- 2 tablespoons coconut flour
- 1/2 teaspoon sea salt
- Dried herbs to taste (Italian seasoning, garlic, onion powder)

For the Pizza:

1. Preheat oven to 375 (depending on how your oven bakes)
2. Combine all ingredients except for coconut flour in a food processor.
3. Add seasoning to give it flavor.
4. Process until a dough is formed.
5. Empty dough onto a piece of parchment paper
6. Add in coconut flour to top and bottom of the dough.
7. Allow dough to cool completely then divide into 2 pieces (for two crusts) or keep as one large crust.
8. Roll out the dough to create a crust (or 2) that is about ½ inch thick.
9. Bake for 15-20 minutes on a parchment lined baking sheet or until nicely browned throughout.
10. Remove from oven and flip crust(s) over and continue baking until this side is browned as well. approximately 15 minutes more.

For the Sofrito sauce (makes ¾ cups)

- ½ cup cilantro, packed
- ¼ cup cilantro, packed, stems removed
- 5 cloves of garlic
- ½ tbsp. oregano, fresh, minced
- ½ tsp. salt

- 1 red bell peppers, stemmed, seeded, chopped
 - 1 cubanelle pepper, stemmed, seeded, chopped
 - ½ of a Spanish onion, peeled, chopped
 - ½ tbsp. extra virgin olive oil
1. Place all the ingredients in a food processor and blend until smooth. Reserve.

For the Picadillo

- 2 tbsp. extra virgin olive oil
 - 1 lb. ground beef
 - 8 oz. Sofrito Veggie mix
 - 3 gloves garlic, minced
 - ½ chopped cilantro
 - 2 tsp. adobo
 - 2 tsp. oregano
 - 2 tbsp. vinegar
 - 1 pkg. sazón
 - 2 bay leaves
 - 8 green stuffed olives, halved
 - ½ cup raisins
 - ¼ cup tomato sauce
1. Combine, beef, onion, pepper, garlic, cilantro, adobo, oregano, vinegar and sazón.
 2. Mix well.
 3. Heat a large skillet at medium-high heat with 2 tbsp. of olive oil, add meat mixture.
 4. Cook beef until brown and of the juices bubble up, add bay leaves, olives, raisins and tomato sauce. Mix and let simmer for 10 minutes, set aside.

For the Tomato Sauce (makes 3 cups of sauce)

- 4 strips thick cut bacon, sliced
- 8 oz. frozen Sofrito mix

- ¼ cup chopped cilantro
 - 1 can diced tomatoes
 - ½ cup tomato sauce
 - 1 tbsp. white vinegar
 - 3 tbsp. green olives, sliced
 - 2 bay leaves
1. In a skillet over medium-high heat fry bacon until crisp.
 2. Using a slotted spoon transfer the bacon to a plate lined with paper towels, set aside.
 3. Add onions, peppers and cilantro to the skillet.
 4. Sauté over medium heat until soft and translucent.
 5. Add remaining ingredients and let simmer for 10 minutes.
 6. Remove bay leaves and transfer sauce to food processor, add bacon and process until smooth.

For the Plantains

- 1lb. BIG BANANA Diced Ripe Plantain
 - vegetable oil as needed
1. Heat a large frying pan with vegetable oil, just enough to coat the bottom.
 2. Fry plantains for 2-3 minutes on each side or until golden.
 3. Drain on a plate with paper towel, set aside.

Assemble and Bake Pizza

1. Paint the surface of the pizza with a little olive oil and 1 tbsp. of Sofrito.
2. Cover with 2-3 oz of sauce, do not over sauce
3. Sprinkle with ground beef then cheese, lay fried plantains on top, sprinkle with more beef and cheese.
4. Place pizza in the oven and bake until the cheese is bubble.
5. Remove from oven and onto a cutting board rest for a couple minutes before cutting into slices.