

BIG BANANA® Plantain Chips with a Tropical Fruit Salsa



Servings: 4



Total Time: 30 minutes



Level: Beginner

Ingredients

- Big Banana® Plantain Chips
- Tropical Fruit Salsa

For the Plantain Chips

- 1 lb. BIG BANANA® Plantain Chips
- Salt to taste

1. Heat oil in deep fryer to 350° F.
2. Place the chips in the basket, do not overfill. Do it in 2 batches if necessary.
3. Fry the plantain chips until golden brown, 3 to 4 minutes.
4. Drain in a large bowl lined with paper towels, and salt to taste while still warm.

For the Tropical Fruit Salsa

- 1 cup finely diced firm, ripe mango (1 to 2 peeled and pitted mangoes)
 - 1½ cups finely diced pineapple (about ½ pineapple, peeled and cored)
 - 1 cup finely diced jicama
 - 1 cup cucumber, peeled and diced
 - 2 tbsp. jalapeno, finely chopped jalapeno (seeds removed)
 - 1 garlic clove, minced
 - 3 tbsp. red onion, finely-chopped red onion
 - 4 tbsp. lime juice, freshly squeezed lime juice
 - ¼ tsp. kosher salt
 - 2 tbsp. mint leaves, finely-chopped
 - ¼ cup fresh cilantro, finely chopped
1. Combine all the ingredients together in a large bowl, stirring well.
 2. Serve or place salsa in an airtight container and store for up to 3 days in the fridge.