

LOADED YUCA FRIES with CHICKEN, CHEESE & BACON

(Use of TIO JORGE® Yuca Fries)



Servings: 4



Total Time: 30 min.



Level: Beginner

INGREDIENTS

- 1 bag TIO JORGE® Yuca Fries, Steak Cut or Thing Cut
- A.N. canola oil, cooking spray
- 2 cups roasted chicken, shredded
- 8 slices Bacon, diced & cooked
- 1 bag (12 oz) 4-cheese blend, shredded
- 1 cup corn-black bean salsa, *recipe follows*
- 2 roma tomatoes, diced
- 2 tablespoons Green Onions, cut on a bias
- ¼ cup cilantro-lime crema

INSTRUCTIONS

For the Yuca Fries

1. Preheat the Air Fryer to 390° – 400°F.
2. Place the yuca fries in a large bowl and mix in oil if using (about ¼ tsp.), coating the yuca lightly.
3. Add the yuca to the cooking basket and cook for 12 minutes or until golden brown and crisp.
***Shake basket halfway thru cooking.

For the Corn-Black Bean Salsa:

Yield: 3½ cups

- 1 can (15-1/4 ounces each) whole kernel corn, drained
 - 1 can (15 ounces each) black beans, rinsed and drained
 - ½ medium red onion, chopped
 - ¼ cup minced fresh cilantro
 - 2 jalapeno peppers, seeded and chopped
 - ¼ cup olive oil
 - ¼ cup sherry wine vinegar
 - Juice of 1 lime
 - Salt and freshly ground black pepper
1. In a very large bowl, combine the first eight ingredients. Cover and refrigerate until serving.

For the Cilantro Crema:

Yield: 2½ cups

- Juice of 3 limes
 - 3 serrano chilies, stem and seeds removed
 - 1 bunch cilantro, stemmed
 - 2 cups sour cream
 - 1 tsp. finely ground cumin
 - 1 tsp. ground black pepper
1. In a blender blend the lime juice, jalapenos and cilantro. Place sour cream in a bowl and whisk in the cilantro puree. Season with cumin and black pepper.

To Assemble:

1. Preheat oven to 350°F
2. Place half of the yuca fries into the cast iron skillet. Top the fries with half of the chicken and shredded cheese.
3. Repeat with the remaining fries, chicken and cheese.
4. Place the skillet into the oven and bake for 7-10 minutes.
5. Top with the corn-black bean salsa, tomatoes, bacon and scallions.
6. Serve immediately.