

Tostones w. Blackened Shrimp & Tomatillo Guacamole



Tostones

Ingredients:

3 Plantains
Canola oil for frying

Directions:

Heat enough oil in a pot or pan to cover the plantain pieces.
Cut the ends off of the plantains and peel off the skin with a spoon.
Cut up into 1½ to 2" pieces.
Place plantain pieces in hot oil and allow to brown on all sides...this will take about 4 to 5 minutes.
Remove and place on paper towels to drain.
Use the bottom of a bowl or glass and smash.
Place smashed plantain back into hot oil for a second fry.
Remove from oil once browned and drain on paper towels.
Sprinkle with kosher salt.
You want the larger pieces of plantain to be fully submerged in the oil.

Tomatillo Guacamole

Ingredients:

6 Tomatillos, husked, washed, coarsely chopped
2 Hass Avocados, coarsely chopped
1 bunch Cilantro, chopped
2 cloves Garlic
1 Jalapeño pepper, deseeded & deveined
Juice of 1 Lime
½ Onion, coarsely chopped
1 tsp ground Cumin
1 tsp Salt

Directions:

Combine all ingredients in a food processor or blender and pulse until combined.

Shrimp

Ingredients:

½ Lemon, juiced
20 Shrimp, peeled & deveined
Blackening seasoning
Chopped Cilantro & Lemon wedges for garnish

Directions:

Coat the shrimp with lemon juice and seasoning.
Heat up a cast iron pan lined with a touch of oil.
Place shrimp and blacken for about two minutes per side, or until the shrimp are no longer translucent.

To serve, place the tostones on a platter or plate, spread a generous layer of the guacamole.

Place a blackened shrimp on each.

Garnish with the fresh chopped cilantro.

Serve with fresh lime wedges.