

ARROZ BLANCO CON PLATANOS FRITOS

(White Rice with Fried Plantains)

Ingredients:

4 cups long-grain white rice
Oil
1 onion, cut in half
2 whole garlic cloves
10 cups hot water
2 sprigs parsley
2 tsp salt
2 whole serrano chiles
6 plantains or large firm bananas

Directions:

- ☀️ Soak the rice for 5 minutes in warm water, rinse well and drain.
- ☀️ Heat ½ inch of oil in a large skillet or casserole, add the rice, onion and garlic and sauté until the rice is translucent and the grains separate. Pour off the excess oil.
- ☀️ Add the hot water, parsley, salt and chile; bring to a boil and cover. Cook over low heat for 25 minutes or until the rice is tender.
- ☀️ While the rice is cooking, peel the plantains and cut them lengthwise into strips ¼ in thick and 4 inches long.
- ☀️ Heat ½ inch oil in a skillet and fry the plantain strips on all sides until they are a dark golden color.
- ☀️ Serve the rice with strips of plantain on top.