



La Yola Estilo El Ninja

Serves two people

Ingredients

- Two *plátanos maduros* (very ripe plantains)
- 8 oz. of heavy cream
- Two cloves of garlic, finely diced
- 1-2 packets of *Sazón*, spiced with *culantro* & *achiote*
- One cup fresh, raw shrimp
- Olive oil to line the bottom of the pan
- 1-2T *Maizena* – corn flour or corn starch (optional)

Directions:

Use a knife to open one side, the middle part of each *plátano*, so you can fill them. IMPORTANT: do not peel them and be careful not to open all the way or cut through to the cutting board. Carefully pop open the peel and place on a small plate with the open side facing up, to resemble a boat or vessel.

Turn on burner to medium heat and add the olive oil in a medium-to-large cooking pan (a wok would be ideal) until it begins to sizzle, then add diced garlic pieces. Stir until garlic is transparent. Fold in shrimp and stir until well cooked.

Next, carefully pour the heavy cream over cooked shrimp and stir or toss until well done. When you see the sides of the pan bubbling with the sauce, add the *Sazón* one packet at a time according to your taste. Lower heat and continue stirring to avoid over cooking. If you want the sauce a bit thicker, add *Maizena* one teaspoon at a time to avoid over-thickening the sauce, but this is optional.

The final ingredient is Chef El Ninja's secret ingredient, and you will have to watch the video to find out what that is!

When well cooked, place individual pieces of shrimp inside the *plátano* boat, then pour the rest of the sauce and pieces of shrimp on top.

T= tablespoon
tsp = teaspoon

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