Cassava with garlic-citrus Mojo



Ingredients:



1.5 pounds RICA Frozen Cassava	6 cups Water	1 1/2 tsp Salt (divided)	1/3 cup Olive oil	5 cloves garlic, thinly sliced	1/2 cup white onion, thinly sliced	1/4 cup orange juice	2 tbsp fresh lime juice	2 tbsp cilantro, chopped

Step by Step

1. Bring 6 cups of water to a boil in a large pot. Add 1 teaspoon of salt and the RICA Frozen Cassava without thawing



2. Cook at a moderate boil for about 30 minutes, until fork-tender.



3. Drain. When cool enough to handle, remove any firm center fibers and transfer the cassava to a serving dish.



4. Heat the olive oil over medium-low heat. Add garlic and cook for 1 minute without browning. Add onion and cook for 3 to 4 minutes.



5. Remove from heat. Carefully stir in orange juice. lime juice, and the remaining ½ teaspoon salt. This mixture is the garlic-citrus mojo.



6. Pour the warm mojo over the cassava, toss gently, and finish with optional cilantro. Serve hot.



Traditional flavor in every bite!

Rica Rondo