# Loaded Sweet Plantains with chicken, cheese and avocado



## Ingredients:






| 1 (11 oz) box RICA Sweet Plantains | 1 cup cooked shredded chicken | 1/4 cup shredded mozzarella or Monterey Jack cheese | 1/2 whole avocado, diced | 1/4 cup tomato, diced | 2 tbsp red onion, finely chopped | 1/4 cup sour cream | 1 tbsp fresh cilantro, chopped | 1 1/2 tbsp fresh lime juice | 1 1/2 tbsp water, plus more if needed | Salt and black pepper, to taste | Jalapeño, finely chopped, to taste |
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## Step by Step

1. Preheat the air fryer to 338°F (170°C). Keep the plantain slices frozen until ready to heat.



2. Arrange the RICA Sweet Plantains slices in a single layer. Heat for 8 to 9 minutes, turning halfway through, until hot and golden.



3. Meanwhile, heat the cooked shredded chicken in a skillet over medium heat for 3 to 4 minutes. Season lightly with salt and pepper.



4. Mix the sour cream, cilantro, lime juice, and water. If desired, add more water for a thinner consistency.



5. Arrange the hot plantains in a heat-safe serving dish. Add chicken and cheese. Return to the air fryer or place in the oven for 1 to 2 minutes, just until the cheese melts.



6. Finish with avocado, tomato, red onion, cilantro-lime cream and optional jalapeño. Serve immediately.



Traditional flavor in every bite!

Rica Rondo