

## ***Fried Plantains***



### **INGREDIENTS**

1. 4 plantains
2. 1 cup palm oil
3. 1 or 2 chili peppers, chopped and without seeds
4. 1 onion, chopped
5. Salt, to taste

### **Method:**

1. Cut the plantains lengthwise. Then cut them into little pieces.
2. Pour most of oil into a saucepan and heat until boiling. Fry plantains until golden or reddish-brown. Remove them from the oil and set aside on paper to absorb oil.
3. In small amount of remaining oil, fry peppers and onion for several minutes.
4. Add plantains to the mixture. Add a little water, cover, and simmer for several minutes.
5. Salt to taste and serve.