



# SHREDDED GREEN PLANTAIN FRITTERS

## DIRECTIONS:

1. Peel the plantain and shred with a coarse grater.
2. Place the grated plantain in salted water and let soak for about 10 minutes.
3. Drain the grated plantain and dry with paper towels to soak up excess water.
4. Mix the grated plantain with the garlic, salt and pepper.
5. Heat the oil in a frying pan over medium high heat. Fry the shredded mix by the spoonful in clumps until golden, about 5 minutes.
7. Drain on paper towels and serve.

## INGREDIENTS:

- 1 green plantain
- 3 cloves garlic, minced
- salt and pepper to taste
- oil for frying



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