

# MOFONGO

featuring Kagome Roasted Pineapple Salsa

Yields: 10 serving

## INGREDIENTS

### Red Bean Pineapple Sauce:

2 tablespoons	Extra Virgin Olive Oil
2	Small Bell Peppers, sliced
2	Medium Onions, sliced
2	Small Summer Squash (yellow or green)
1/2 cup	Chopped Fresh Cilantro
2 15-ounce	Cans Red Beans, drained
1 quart	<b>Kagome Roasted Pineapple Salsa</b>
1 28-ounce	Can Diced Tomatoes, with juice

### Mofongo:

10	Plantains, green
1/2 cup	Extra Virgin Olive Oil
1 tablespoon	Adobo Seasoning
1 teaspoon	Salt
5	Garlic Cloves, minced

### Garnish:

Fresh Cilantro

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### INSTRUCTIONS

1. Prepare **Kagome Roasted Pineapple Salsa** by heating olive oil in a large pot. Add peppers, onions and squash, and sauté for 8 minutes.
2. Add cilantro, beans, **Kagome Roasted Pineapple Salsa**, and diced tomatoes and heat until thick, bubbly and vegetables are tender. Remove from heat.
3. Prepare Mofongo by peeling plantains and slicing into thin slices.
4. Heat a small amount (just to keep from sticking) of the olive oil in a large skillet, sauté pan or grill.
5. Place plantains in skillet, pan or grill and cook for about 4-5 minutes, just until plantain slices turn yellow but not golden brown. Turn with tongs and cook other side until golden. Add additional olive oil as needed while cooking.
6. Place cooked plantain slices in a large bowl with adobo seasoning, salt and garlic. Mash until mixture creates a cohesive texture that holds together when pressed with hands, but still reveals pieces of cooked plantain.
7. Place warm plantain mixture (mofongo) in 10 small (1-cup) souffle cups or jelly jars, and press mixture firmly to form round cakes.
8. Invert one Mofongo cake onto each serving dish, and ladle over a serving of **Kagome Roasted Pineapple Salsa** (1 ¼ cups per serving). Garnish with additional cilantro. Serve immediately.