



## YUCA FRIES

**SERVINGS** 6

**PREP TIME** 15 MIN

**COOK TIME** 30 MIN

### INGREDIENTS

- 3 pounds yucca root peeled and cut into matchsticks
- Kosher salt
- Neutral oil (such as avocado oil or grapeseed oil)
- Aji Verde (for serving)



### DIRECTIONS

1. To Prep the Yucca Root:
2. Slice off the ends of the yucca root. Next, cut them into 4-inch rounds (this will vary depending on big the yucca is). Turn them on their flat side and slide the peel off on all sides, cutting off the least amount of yucca as possible.
3. Next, cut the yucca into matchsticks.
4. Bring a medium pot of salted water to gentle simmer. Add the yucca matchsticks and allow to cook for about 20 minutes. Drain and transfer to a clean kitchen towel or bed of paper towels. You want them to dry out.
5. In a medium saucepan or Dutch oven, add about 1-inch of neutral oil (I used avocado oil). When the oil is hot, add the yucca fries (you will have to fry these up in batches).
6. Fry the yucca on both sides for 2 to 3 minutes each, until medium golden brown. Transfer to a bed of paper towels or clean kitchen towel and place them in a warm oven, while you continue to fry up the remaining yucca.
7. Sprinkle the yucca fries with a bit of salt. Serve alongside the aji verde.