

FRIED RIPE PLANTAINS

Serving 8

INGREDIENTS:

4 ripe plantains
salt and pepper to taste
oil for frying

PREPARATIONS:

1. *Take the skin of the plantain and slices then in any shape you prefer. I prefer to cut them in thin oval for quick and easy cooking.*
2. *Fry until golden brown.*
3. *Serve warm alongside the kebabs and salad.*
4. *If you find it difficult to find ripe plantains, you can buy the green ones, wrap some newspapers around them and keep in a dark corner and within 3-4 day max,...they are ripe!*