



PERUVIAN DUSTED PLANTAINS WITH CILANTRO CREMA

Recipe Details

Traditional maduros, fried sweet plantains are dusted with **Global Blends McCormick® Culinary Peruvian Seasoning** and paired with a vibrant cilantro lime crema. This recipe features our new **Global Blends Peruvian Seasoning**.

Cilantro Crema

1. Combine crema, cilantro, lime juice, Peruvian seasoning and salt in a bowl. Mix thoroughly. Cover and refrigerate until service.

Service

1. Set fryer to 375°F. For each serving, fry 1 plantain's worth of pieces until dark brown. Transfer to a large bowl and toss with 1 tablespoon of Peruvian seasoning.
2. Serve hot alongside 1/4 cup of Cilantro Crema.

RECIPE TYPE: SIDES

CUISINE: PERUVIAN

CILANTRO CREMA | INGREDIENTS | SERVES 4

1 CUP MEXICAN CREMA
1/4 CUP CILANTRO, FINELY MINCED
1 TABLESPOON LIME JUICE
1 TABLESPOON **MCCORMICK CULINARY® PERUVIAN SEASONING**
1/4 TEASPOON SALT

PLANTAINS | SERVES 4

4 EACH RIPE PLANTAINS, 1/2" BIAS CUT SLICES
4 TABLESPOONS **MCCORMICK CULINARY® PERUVIAN SEASONING**