

Carimañolas de Carne y de Queso (Stuffed Yuca)



INGREDIENTS

- 1-½ pound fresh or **La Fe frozen yuca**
- **La Fe vegetable oil** for frying
- Cheese Filling*
- 1 cup **La Fe mozzarella cheese**, diced
- Meat Filling*
- 2 tablespoons **La Fe vegetable oil**
- 1 garlic clove, minced
- ¼ cup red bell pepper, chopped
- ½ cup chopped onion
- 1 scallion, chopped
- Salt and **La Fe black pepper** to taste
- ½ teaspoon **La Fe ground cumin**
- 1 tablespoon **La Fe tomato paste**
- ½ pound ground beef

DIRECTIONS

STEP ONE

In a large pot place the yuca, salt and enough water to cover. Bring to a boil, then reduce the heat to medium and cook for about 15 minutes or until fork tender.

STEP TWO

Drain the yuca and remove any fiber from the center. Using a potato masher, mash the yuca, cover and set aside.

STEP THREE

To prepare the meat filling: In a large skillet, heat the oil over medium-high heat. Add the onions, red bell pepper and cook until soft, about 3 minutes. Add the garlic, scallions, cumin, salt, black pepper and cook for about 1 minute, stirring often.

STEP FOUR

Add the ground beef and cook until the meat is cooked through, about 7 minutes. Add the tomato paste and cook for 2 minutes more.

STEP FIVE

Remove from the heat, adjust the seasoning and let it cool.

STEP SIX

To make the carimañolas: Divide the yuca mixture into 10 balls. Make a hole through the center of each ball with your finger. Place about 1 tablespoon of meat or cheese filling and gently close the ball, giving an oval shape.

STEP SEVEN

In a large pot heat the vegetable oil and heat to 350° F. Add the carimañolas to hot oil and cook about 2 to 3 minutes until golden brown, turning them often.

STEP EIGHT

Remove from the oil with a slotted spoon and drain on paper towels. Serve warm with aji.

