



## Yuca Con Mojo

**SERVINGS** 4    **PREP TIME** 5 mins    **COOK TIME** 15 mins

### INGREDIENTS

- 1 **La Fe Frozen Yuca**
- 1/3 cup olive oil
- 1 cup julienned onion
- 2 minced garlic cloves
- 1/4 tsp salt plus more for Yuca
- 1/2 fresh orange juice
- 1/2 fresh lime juice

### DIRECTIONS

1. Boil the La Fe Frozen Yuca with a pinch of salt until they are soft.
2. While the Yuca is being boiled work on the Mojo, Add the olive oil, julienned onion, garlic cloves, and salt to a frying pan. Cook for 10-15 minutes on medium-low heat. After cooking add the orange and lime juice to the Mojo.
3. Server the Yuca with the Mojo on top. Enjoy!