

YUCA CON CHICHARRÓN Y CHILE

YUCA WITH SPICY LIME CABBAGE SLAW AND CRISPY PORK RIND

SERVES 2 - 4

YOU'LL NEED:

CURTIDO CRUDO (*spicy lime cabbage slaw*)

- 3 cups shredded cabbage
- 3 tablespoons freshly squeezed lime juice
- 1/2 cup julienned carrots or red bell pepper
- 1 thinly sliced Serrano, jalapeño, or other
- 3/4 teaspoon kosher salt

YUCA AND PORK RINDS

- 6 cups water
- 1 teaspoon kosher salt
- 1 1/2 pounds fresh unpeeled yuca, cut into 1-inch slices
- 1/2 cup crushed crispy pork rind

TO CREATE:

1. In a bowl, thoroughly mix your slaw ingredients. Taste and adjust seasonings, if needed.
2. In a medium saucepan, bring the water to a quick boil and add the salt. Add the yuca and cook it until it's soft, but not mushy (about 15 minutes).
3. Drain the yuca in a colander in the sink. Let the yuca cool slightly. Peel it as you would peel potatoes. Run a paring knife under and around the skin to remove it. Take out the inner core and discard it. With a fork, break the yuca pieces into small chunks, but do not mash them.
4. Serve the yuca topped with the slaw and pork rind.

FROM THE CHEF:

Frozen yuca is available at Latino markets throughout the United States. It is also available fresh at some grocery stores. It takes a bit of time and effort to cut and peel the fresh yuca, but this can save you some money.

Crispy pork rind is available at Latino markets by the meat section.