



CubanStyle Yuca

Jacob · 29/09/2024



Prep Time

25 mins

Dificult

Medium

Servings

6

Description

Yuca or cassava is a Latin American root vegetable This simple dish is the way my granny used to make it

Ingredients

- - 2 pounds yuca
- peeled and sliced lengthwise - ½ teaspoon salt - ¼ cup olive oil - ½ onion
- diced - 4 cloves garlic
- minced - ½ teaspoon fresh lemon juice

Instructions

1. Place yuca into a pan and fill with enough water to cover. Stir in salt. Bring to a boil over medium-high heat
2. cover
3. and cook until tender
4. about 15 minutes. Drain; place yuca on a serving plate. Dotdash Meredith Food Studios Meanwhile
5. place olive oil
6. onion
7. garlic
8. and lemon juice into a pan. Cook over medium heat for about 5 minutes. Dotdash Meredith Food Studios
Pour the hot olive oil mixture over the yuca; serve immediately. Dotdash Meredith Food Studios