

Crispy Patacón with Shrimp Guacamole

Enjoy a delightful fusion of flavors with this crispy patacón topped with creamy guacamole and succulent shrimp. Perfect as a snack or a light meal, this dish brings a taste of tropical bliss to your table.


30 min

Total time

medium

Difficulty

550

kcal / serving

Ingredients

- 1 green plantain
- 100g shrimp, peeled and deveined
- 1/2 avocado
- 1/4 lime, juiced
- 1 tablespoon cilantro, chopped
- 1 small garlic clove, minced
- Salt and pepper to taste
- Oil for frying
- Optional: chili flakes for heat

Steps

- 1 Start by peeling the green plantain and cutting it into 1-inch thick slices.
- 2 Heat oil in a pan over medium heat. Once hot, gently fry the plantain slices for about 3-4 minutes on each side until golden.
- 3 Remove the fried plantains and place them on a paper towel to absorb excess oil. Then, flatten each slice using a flat surface or the bottom of a dish.
- 4 Return the flattened plantains to the hot oil and fry again for another 2-3 minutes until crispy. Remove and drain on paper towels.
- 5 For the guacamole, mash the avocado in a bowl and mix in lime juice, cilantro, minced garlic, salt, and pepper.
- 6 In a separate pan, add a little oil and sauté the shrimp until pink and cooked through, about 3-4 minutes. Season with salt, pepper, and optional chili flakes.
- 7 To assemble, place the crispy patacón on a plate, top with a generous scoop of guacamole, and finish with sautéed shrimp on top. Serve immediately and enjoy!