

IMIZUZU

RWANDAN FRIED PLANTAIN CHIPS

SERVINGS 8 **PREP + COOK TIME** 20 MINUTES

Bored of potato chips? These plantain chips are great as a quick and easy-to-make appetizer or snack for whatever occasion!

INGREDIENTS

vegetable oil, for deep-frying 2 green plantains, peeled and sliced 1/8-inch thick salt, to taste

DIRECTIONS

1. Heat oil in a deep-fryer or pan to 375°F.
2. Deep-fry the sliced plantain chips, about a dozen at a time, until golden-brown.
3. Drain the plantain chips on a paper towel, then salt to taste while still warm. All done!

