




## INGREDIENTS

- 5 Cups Plantains (sliced into 2" pieces from 4 unripe, green)
- 4 Tablespoons Peanut Butter
- 1 Cup Whole Milk
- ½ Cup Unsalted Butter
- 6 Tablespoons Olive Oil
- 8 Slices Bacon\* (finely sliced)
- 1 Cup Spring or Green Onions (finely sliced)
- 1 Teaspoon Paprika (plus a little extra to garnish)
- 1 Cup Mozzarella (shredded)
- ½ Cup Coriander Leaves (finely chopped)
- 12 Eggs

## DIRECTIONS

1. Put the plantain pieces into a bowl of cold water to soak for one hour. Drain well. Put the plantain pieces into a pan of boiling water. Boil over a medium heat for 30-35 minutes or until soft. Drain well and place in a mixing bowl. Add the peanut butter, milk, and half of the butter. Season well and mash together until smooth.
2. While the plantains are boiling, heat 1 tablespoon of the olive oil in a large non-stick frying pan over high heat. Add the bacon and fry for 4-5 minutes or until just crisping, then scatter the onions into the pan and continue to fry for 1-2 minutes or until wilted. Remove from the heat, add the paprika and mix well.
3. Add the bacon and onions into the plantain mash, along with the cheese and ¾ of the coriander. Mix everything together really well and season.
4. Reheat the bacon pan over a high heat. Add the remaining butter and transfer the Tigrillo to the pan and flatten it out with a spoon. Reduce the heat to medium and break up and turn it regularly, until crisp. It will crumble and look a little like a hash, with crunchy pieces.
5. Meanwhile, heat a frying pan over a medium heat with the remaining oil and cook the eggs to your liking.
6. To serve, top the Tigrillo with an egg. Scatter over the remaining coriander leaves and a pinch more of paprika. Serve immediately.

## MEAL PATTERN CONTRIBUTION

-  Vegetable
-  Meat/Meat Alternate

\*This food item does not credit in CACFP.

## MEAL TYPE

-  Breakfast

## YIELD

12 Cups

## PORTION SIZES

- Toddler:** 1 Cup
- Preschool:** ¼ Cups
- School Age:** ¼ Cups
- Adult:** ¼ Cups