

## **Fried Malanga Bites**

Yield: 2 Portions – 8 pieces each

Preparation and Cooking Time: 15 minutes

### Ingredients:

1 Malanga – Grated  
2 Eggs  
½ cup Green Pepper, Minced  
¼ cup Green Onions, Minced  
1 t Salt  
¼ t Sazon with Azafran  
¼ t Cumin  
¼ t Adobo Sazon Complete  
2 T Flour  
½ t Baking Powder  
½ T Brown Sugar  
½ t Lemon Juice

### Spicy Mayo Sauce:

½ cup Mayonnaise  
¼ cup Sriracha

### Directions:

Grate the Malanga in a Bowl.

Add all the other ingredients and stir them in with a spoon until a batter is formed.

Preheat Fryer to 350 degrees.

Scoop the Malanga Batter with a cookie scoop and drop the 8 scoops in to the fryer and cook until golden brown, about 3 minutes.

Mix the Mayonnaise and Sriracha in a small bowl and then separate into 2 portion cups.

Serve 8 pieces with the Spicy Mayo.

Enjoy!

