

# Celebration Mofongo

with Field Roast Celebration Roast

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Addo

*Yields: 4 servings*

## Homemade Sazón

- 1 tablespoon cumin seeds
- 1½ teaspoons coriander seeds
- 2 tablespoons dried oregano
- 1 tablespoon fine sea salt
- 1 tablespoon Spanish paprika
- 1¾ teaspoons ground turmeric
- 1½ teaspoons black pepper
- 1 teaspoon annatto seeds

## Mofongo

- 6oz Field Roast Celebration Roast, diced (about 1 cup)
- 2 tablespoons preferred vegetable oil, plus more for frying
- 4 greenish-yellow plantains, peeled and cut into 1" thick medallions
- 1 white onion, diced
- 1 red bell pepper, seeded and diced
- 1 yellow bell pepper, seeded and diced
- 6 garlic cloves, roughly chopped
- 1 bunch cilantro, roughly chopped
- 2 teaspoons homemade Sazón
- 1½ tablespoons lime juice

1. For the Sazón, in a small dry skillet over medium heat, toast the cumin and coriander seeds, shaking the pan occasionally. Once the seeds are fragrant, they are toasted. Be careful not to burn them. Transfer the seeds to a spice grinder and let cool completely.
2. To the spice grinder with the cumin and coriander seeds, add oregano, salt, paprika, turmeric, pepper, and annatto. Grind into a powder.
3. Preheat oven to 300°F.
4. On a medium sheet pan spread out diced Field Roast Celebration Roast in a single layer and bake until crisp, about 25 minutes.
5. While that cooks, in a deep skillet or Dutch oven heat 1" vegetable oil to 350°F.
6. Fry the plantains in the oil in batches, turning once, until golden. Do not crowd the pan, and keep an eye on the oil temperature to make sure it doesn't get too hot or cool off too much when plantains are added to the pan. Once golden, use a slotted spoon to transfer the plantains to paper towels to drain. Fry the remaining plantains.
7. Heat remaining 2 tablespoons oil in a separate large skillet over medium heat. Add onion, red and yellow bell pepper, and garlic and saute until the onions are translucent, 6-8 minutes.
8. In a mixing bowl or mortar and pestle, mash the fried plantains. Add the cooked vegetables, Field Roast Celebration Roast, cilantro, Sazón, and lime juice. Taste and adjust the seasoning with more salt, Sazón, and/or lime juice. Serve immediately.
9. Keep leftover Sazón in an airtight container at room temperature. Use within 6 months.

