



Pigeon peas, sausage, and green banana stew

Side dish: green mango or papaya salad, red onion, cilantro, and lemon;
Ajilimójili

Yield : 4-6 servings

Time : 35-45 min. estimated

INGREDIENTS

Sofrito

- 2 tbsps of coconut oil
- 1 medium onion
- 1 head of garlic
- 1 cubanelle
- 5 sweet peppers
- 5 recaio sheets
- 1/4 cup of coriander
- 1 lb of Alcor pork sausage (optional / local brand sausage)
- 1/2 tbsp of paprika
- 3 medium tomatoes grated
- 1 bay leaf
- 3 lbs of dried pigeon peas
- 1/4 cup of rice
- 10 cups of water
- 6 green bananas
- Salt/pepper to taste

Ajilimójili (included in event box)

- 4 cubanelle peppers (preferably red)
- 15 sweet peppers
- 2 jalapeño peppers
- 1 head of garlic
- 1 medium onion
- 1 cup of olive oil
- 1/3 cup of sherry vinegar
- 1 1/2 cups of cilantro
- 1/2 tbsp of cumin powder
- 1/2 tbsp of dried oregano
- 1/2 tbsp of paprika
- 1/2 tbsp of ground black pepper

Green fruit salad recipe

- 4 ounces green mango or green papaya
- 1 yellow lemon
- 2 tbsps olive oil
- 1/4 cup coriander
- Salt to taste
- 1/2 tbsp of hot sauce

UTENSILS

- 1 medium pot
- 1 large skillet or another medium pot
- 1 wooden spoon
- 1 knife
- 1 cutting board
- 1 food processor
- 1 grater
- 1 lemon squeezer (optional)
- 1 mixing bowl
- 1 container to store the preparation
- 1 bowl to leave raw bananas in the water while it boils

SUBSTITUTIONS

Eliminate sausage for Vegan/Vegetarian dish

INSTRUCTIONS

For the sofrito

- Prepare the sofrito by mixing 1 medium onion, 1 head of garlic, 1 cubanelle, 5 sweet peppers, 5 recaon sheets and 1/4 cup of coriander.
- In another pot, add the coconut oil and cook the sauce for about 3-4 minutes over low heat. Add the chopped sausage. Cook 2-3 minutes. Add the grated tomato, paprika, and bay leaf.
- Cook for another 2-3 minutes. Add the pigeon peas along with 10 cups of water, and salt to taste.
- Once it begins to boil, add the rice and the green bananas previously peeled and cut them into slices.
- Bring to a boil again and cook until the pigeon peas and bananas soften.
- Add salt for taste.

For the side dish – Green fruit salad

- Peel the mango or green papaya and cut it into cubes or sheets.
- Add lemon, salt to taste, olive oil, and chop.
- Mix. Serve and add coriander.

For the ajilimójili (included in event box)

- Place the peeled and diced onion, cubanelle, sweet and jalapeño peppers without their seeds, cilantro, and the peeled head of garlic in a food processor. Crush.
- In a skillet over medium heat, add the olive oil along with the cumin, oregano, paprika, ground pepper, and salt. Cook for about 15-20 seconds. Add the onion mixture, peppers, cilantro, and garlic. Sauté over medium heat for about 5-7 minutes. Turn off the heat and add the sherry vinegar. Mix.
- In this case, we cook the preparation to preserve it for a longer period of time. Originally, the preparation was raw and completely crushed in a mortar.