



Cheesy Yuca Balls with a Chipotle Mayo



Introduction

Cheesy Yuca Balls with Chipotle Mayo is a delightful snack that combines the unique texture of yuca with the creaminess of cheese, resulting in a dish that is both flavorful and satisfying. This recipe incorporates a zesty chipotle mayo that adds an exciting kick, making these yuca balls perfect for entertaining or as a tasty appetizer for any occasion.

Detailed Ingredients with measures

Yuca - 2 cups, cooked and mashed Cheese (Mozzarella or any melting cheese) - 1 cup, grated Egg - 1 large Cornstarch - 1/4 cup Garlic powder - 1 teaspoon Salt - 1 teaspoon Black pepper - 1/2 teaspoon Vegetable oil - for frying

For the chipotle mayo:
Mayonnaise - 1/2 cup
Chipotle pepper in adobo sauce - 1, minced
Lime juice - 1 tablespoon
Garlic powder - 1/2 teaspoon
Salt - to taste

Prep Time

The preparation time for Cheesy Yuca Balls is approximately 15 minutes.



Cook Time, Total Time, Yield

Cook Time: 15 minutes Total Time: 30 minutes

Yield: Approximately 20 yuca balls





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Detailed Directions and Instructions Click next page below