



Cuban Style Plantain Prawn Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

* Small Flour Tortillas * 1/2 lb of Peeled and deveined shrimp/prawns * 1/4 lb of ground beef * 1 Jar of garlic pasta sauce * 1/2 lb of shredded Mozerilla cheese (if you are lazy, you can use string cheese) * 1 over ripe plantain * 2 Tbsp of melted butter * a few shreds of ginger * 1 clove of garlic * 1 tsp of Cuban Rum (if avail)

Instructions

I woke up one morning to find a note from my brother. Him and wifey went to breakfast without me. I went to the fridge and saw so much stuff. At the time, there wasn't any real cheese available nor did they own a grater, so I used string cheese. I'd say I'm too cheap to eat out and to lazy to great cheese. =] Place shrimp into a heated cast iron pan along with butter, ginger and 1/2 of your garlic clove. Cook for about 30 seconds and remove. Mash plantain and ground beef together with 1/2 garlic clove and mix in the rum. Saute all together for 5-10 min. Then add pasta sauce and simmer for about 15 min on low heat. On a separate surface, lay out 2-3 flour tortillas. Once your sauce is done, spoon out about 3-4 tbsp onto tortilla and add a little hand full of cheese to each. Top with shrimp and then bake for about 15-20 min. The outer edges of the tortilla should be a nice crispy tan.