



Sweet Plantain Hand Pie

Prep Time: 10 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

12 each 6" Pressed Mazina™ Tortillas (08042)

2 lbs. Plantains , black

1 Tbsp. Agave Nectar

1 Tbsp. Ground Cinnamon

Egg Wash , as needed

Directions:

1. Pre-heat grill to medium heat.
2. Wash plantains and place on grill. Grill for 5 minutes per side, plantains should start to split. When soft in middle, they are finished. Allow to cool slightly. Remove skins, and in batches in a food processor, process until smooth.
3. Pre-heat convection oven to 350°F.
4. In pureed plantain mix, add agave nectar and ground cinnamon. Warm each tortilla and place approximately 2.5 oz. into the middle of each tortilla. Using egg wash around the edges, fold over to create half moon shape, sealing edges with egg wash. Cut a slit in the top of each to allow steam to escape. Bake in oven for 12-18 minutes, or until insides are hot, and tortilla has browned. Serve.