



## Crispy Baked Tostones w/ Spicy Vegan Garlic Aioli (4-6 servings)

### Ingredients

#### *Tostones*

3 large unripe, solid green plantains (about 2¼ pounds)  
4 Tbsps avocado oil, or other quality cooking oil, divided  
Sea Salt to taste

#### *Garlic Aioli*

1/2 cup vegan mayonnaise  
2 large garlic cloves - finely minced  
1 Tbsp fresh lemon juice  
1/2 tsp Chipotle powder  
1/2 tsp salt

### Preparation

#### *Tostones*

- Preheat the oven to 425 degrees. Line baking sheet with parchment paper to prevent sticking.
- Slice off both ends of plantains. Use the tip of a paring knife to cut through the skin of a plantain from top to bottom, following the curve. Slice just deep enough (1/4") to cut through the skin. Repeat twice more on the plantain so you have three evenly spaced slits. Pry off each section of the peel and discard the skins.
- Slice the plantains into 1-inch-thick rounds, then set aside.
- Place the sliced plantains with 2 tablespoons of the oil evenly on the baking sheet with flat sides down. Bake for 15 minutes. Remove, place the sheet on a heat-safe surface, and using the bottom of a glass/jar, gently press straight down on each round to achieve about 1/4-inch thickness.
- Brush the tops of each round with oil, making sure to get into all the nooks and crannies. Flip them and brush the other sides (use more oil if needed). Sprinkle the salt over the rounds.
- Return the baking sheet to the oven and bake for approx. 15 minutes, until nicely golden and sizzling. Season with additional salt, to taste.
- Serve warm with garlic aioli dipping sauce, if desired. *(continued)*



### *Garlic Aioli Dipping Sauce*

- Sprinkle the minced garlic with a bit of salt.
- Mash garlic for 1-2 minutes, or until you'll have a thick and smooth paste. A mortar and pestle works well for this.
- Transfer the garlic paste into a medium-sized bowl along with the remaining ingredients and mix until uniform. Adjust seasonings to taste and enjoy! For best flavor results, allow dip to chill in the refrigerator for 1 hour before serving.

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*This recipe was prepared on Episode 6 of the video podcast "Dishing with Patricia."*

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