

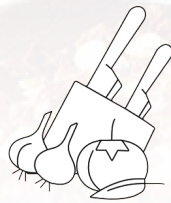
# Baked Plantains with Cheese

**Prep Time:** 5 minutes

**Cook Time:** 40 minutes

**Servings:** 6

**Fun Fact:** A staple of Ecuadorian cuisines, these baked plantains with cheese are a popular street food.

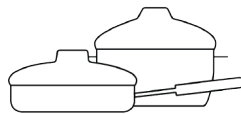


## Ingredients

3 ripe plantains

2 tablespoons of butter, melted

1 1/2 cups of white cheese, grated



## Directions

1. Preheat oven to 400°F.
2. Line a baking tray with non-stick parchment paper.
3. Peel plantains, place them in baking tray, and brush with melted butter.
4. Bake for 25 minutes.
5. Flip over and bake an additional 10 minutes (or until golden on both sides).
6. Remove plantains from oven, cut lengthwise, and fill with cheese.
7. Bake for 2-3 minutes, or until cheese melts.
8. Serve hot.