

From Silvia's Family to You - Enjoy it

Silvia's Yuca with Mojo Receipt:

Yuca with Mojo, is a traditional Cuban dish made with tender boiled yuca (cassava root) tossed in a bright, flavorful mojo sauce of garlic, citrus juice (lime, lemon, or sour orange), onions, and oil. Silvia typically served it with roast pork, chicken, or fish, often alongside rice and beans for festive meals or everyday dinners.

Core Ingredients (Typical)

- Goya yuca cassava frozen.
- Seasonings: salt, pepper, cumin, oregano, goya all purpose seasoning with pepper (season to taste).
- Garlic: 8–12 cloves, crushed.
- Cooking oil (Prefer Sunflower): $\frac{3}{4}$ cup, heated gently for mojo.
- Citrus: lime juice ($\frac{3}{4}$ cup).
- Onion: half of an onion Thinly sliced (white or red).

How to Make Boiled Cuban Yuca con Mojo

- Place the yuca pieces in a pot of boiling water. Place it in a pot with salted water (and optional lime to prevent browning). Salt the water gently.
- Boil 25–35 minutes until fork-tender but still holding shape. Avoid overcooking. Remove the fibrous core.

Make the Mojo

- Crush garlic with salt into a paste or mince finely.
- Heat oil over medium-low heat; add garlic for 30–45 seconds (do not brown).
- Add citrus juice (lime), cumin, salt, pepper, and sliced onions.
- Let flavors meld briefly off heat.

Combine and Serve

- Drain yuca and arrange on a platter.
- Pour hot mojo over the yuca so it absorbs the sauce. This step is very important. Mami took her time to integrate the Yuca with the mojo in a very slow movement, so the flavor will be evenly absorbed.
- Serve immediately while hot.
- Serve hot. Yuca becomes dense when cold.