

## Mojo Joe Sandwiches with Plantain Chips

**Makes 6 to 8 servings**

### **Mojo Sauce:**

5 garlic cloves, pressed

1 medium onion, halved

½ lemon, zest and juiced

**1 tbsp. Simple Indulgence™ Cilantro Mojo Seasoning Blend**

1 cup extra virgin olive oil

black pepper, to taste

### **Joe Sandwiches:**

2 lbs. ground beef

**2 ½ tsp. Simple Indulgence™ Cilantro Mojo Seasoning Blend , divided**

¼ cup green olives with pimentos, finely chopped

1 tbsp. paprika

1 tbsp. Worcestershire sauce

1 tbsp. hot pepper sauce

1 cup tomato sauce

2 beefsteak tomatoes, sliced

4 dill pickles, thinly sliced lengthwise

6 to 8 hamburger buns, slightly warmed

### **Other:**

1 (3 oz. bag) plantain chips

In a Wonderlier® Bowl, mix all ingredients for the Mojo Sauce using a Saucy Silicone Spatula. Place seal on bowl and set aside.

Heat a Chef Series™ 9 ½"/ 24 cm Covered Nonstick Fry Pan over medium heat, add ground beef and **2 tsp. Simple Indulgence™ Cilantro Mojo Seasoning Blend**. Cook meat until brown and drain off the fat. Add half of the mojo sauce and cook for 2 more minutes. Add olives, paprika, Worcestershire, hot pepper sauce, and tomato sauce. Bring to a slow boil then reduce heat to low for 10 minutes.

Slice tomatoes and sprinkle with **1/2 tsp. Simple Indulgence™ Cilantro Mojo Seasoning Blend** and place on bottom half of the bun. Spoon "Mojo Joe" meat on top. Cover meat with sliced pickles and a teaspoon of the mojo sauce. Serve with plantain chips on the side.