

Sweet Plantain Sundae With Coconut Carmel Sauce

From

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Ingredients:

- 3/4 cup GOYA Dulce de Leche
- 1/2 cup GOYA coconut milk
- 1 box frozen GOYA plantains, thawed
- Ground cinnamon
- Vanilla ice cream
- Chopped walnuts

Instructions:

- To small saucepot over medium-high heat, add dulce de leche and coconut milk. Bring mixture to boil, stirring to incorporate coconut milk; keep warm.
- Heat greased grill, grill pan or medium skillet over medium-high heat. Sprinkle plantains with cinnamon. Cook, flipping once, until golden brown and heated through, 3-5 minutes. Slice plantains into 1/4" thick rounds.
- Mix plantains into dulce de leche mixture until coated in sauce. Serve over ice cream. Sprinkle with walnuts, if desired.