

GUATEMALAN TAPADO DE MARISCOS DE PUERTO BARRIOS IZABAL

DIRECTIONS:

1. Clean fish (cut off heads/clean heads)
2. Boil the lobster, clams, and oysters.
3. In separate pan, fry the fish, crayfish, crabs, and squid.
4. When the lobster is ready, cut it into medium pieces and fry.
5. Add in the plantains, yucca, and bananas to the pot – and bring everything to a boil (plantains should still have peel on them).
6. Add in cans of coconut milk, the fried fish, and the other ingredients to the pot and let boil for 15 minutes.
Serve with white rice and enjoy!



2 whole fish
1 lobster
12 clams
12 oysters
3 crayfish
3 crabs
2 cups of clean squid
12 shrimps
3 green bananas
3 green plantains
2 cans of coconut milk
1 cup of chopped cilantro

1 chopped onion
3 limes
2 pounds of yucca
**3 tablespoons of chicken
consommé**



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