



## SOPAS WITH PEPITA SEEDS AND NUTELLA®

Ethnic Inspired | Vegetarian | Snacking | All year round | Banqueting

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Yields: 16 servings

Portion: 1 sopa

### INGREDIENTS

- 16 ct. Sopas
- 3 ct. Medium Plantains
- 3 1/8 tbsp. Canola Oil
- 3 oz. Pepita Seeds
- 6 oz. Nutella®

### Method:

In a 350 °F oven bake the Pepita seeds until lightly toasted, do not over bake.

At the time of service, deep fry sopas in a 350 °F deep fryer until the sopas float 4-7 minutes.



Place the Sopa on a paper towel to drain excess grease.

Keep Sopas warm until serve.

Place two 1/2 tablespoons of plantain puree on top of the Sopa.

Top plantains with Nutella® garnish with seeds.

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