

by **INN WOM**

Cook 6 units in
5 MINUTES
Using less oil

3 FUNCTIONS IN ONE MACHINE DEVICE



RECIPE BOOK

With Patacón Express, preparing your favorite dishes has never been easier.

STUFFED PATACONES

WITH SHREDDED MEAT AND PICO DE GALLO



Ingredients

- 1 pound of beef (any cut that can be shredded)
- 1 chiltoma, cut into strips
- 2 tomatoes
- 1 plantain
- 1 onion
- 4 whole garlic cloves
- Tomato sauce
- 1 tsp Worcestershire sauce
- Juice of one lemon
- 1 bunch of cilantro
- Salt and pepper to taste

Preparation of the meat

- 1** Fill the Patacón Express with boiling water and cook the meat, along with half a chopped onion, garlic, and spices, until tender.
- 2** Shred the cooked meat and set the cooking liquid aside in a bowl for later.
- 3** Pour in oil, preheat your Patacón Express, and add a chopped tomato, the remaining onion, and the tomato sauce. Add salt and pepper to taste. Stir continuously for 5 to 10 minutes so the ingredients cook in the sauce. Next, add the broth with the shredded meat and let it simmer for 10 minutes.

Preparation of patacones

- 1** First, select the appropriate tray based on the type of patacones you want to make. Pour in oil and heat the tostone maker to the highest setting. Do not exceed the maximum oil level indicated on the Patacón Express.



Important

Before pressing down on the lid to flatten the patacones, you must wait 2 and a half minutes.

- 2** Wait 10 minutes. Meanwhile, peel and slice the plantain into 1-inch-thick pieces for the basket-style patacones and 1½-inch-thick pieces for the flat ones.
- 3** Carefully drop a small piece of plantain into the oil to check if it's ready.

If the piece floats, the oil is ready.

Safety first

Place the Patacón Express on a flat, stable surface to ensure your safety.



4 Carefully place your plantain slices into the Patacón Express using **the kitchen tongs**.

5 The lid has a safety mechanism; just push it slightly and it will close on its own. When it reaches the top, **PRESS DOWN!**

Do not use force to lower the lid.

6 Remove your patacones from the oil with the kitchen tongs and drain them.



How to Make Pico de Gallo:

- 1** We start by cutting the tomatoes into small cubes after removing the seeds. We also carefully chop the cilantro without tearing or crushing it so it doesn't get soggy or lose its flavor.
- 2** Next, we do the same with the onion, cutting it into brunoise to make small cubes.
- 3** Place the chopped ingredients in a bowl, add lemon juice, mix, and you're **DONE**.



RICE WITH SAUTÉED VEGETABLES

PREP TIME: ABOUT 35-40 MINUTES.
TEMPERATURE: 280° F



Ingredients

- 1 cup uncooked white rice
- 1½ cups water
- 1 tablespoon oil of your choice
- 1 teaspoon salt
- ½ cup carrots, diced into small cubes
- ½ cup sweet corn
- ½ cup peas
- ¼ cup finely chopped bell pepper
- ¼ cup chopped onion
- 1 clove garlic, minced

Prepare the ingredients. (Step by step)

- 1** Wash the rice thoroughly to remove impurities and reduce excess starch, which affects its texture. This ensures it remains loose and not sticky. Then set it aside in a separate bowl.
- 2** Peel ½ carrot and cut it into small cubes.
- 3** Finely chop ¼ onion, 1 clove of garlic, and ¼ bell pepper to sauté before adding the rice.
- 4** Have ½ cup of sweet corn and ½ cup of peas ready in a bowl.

Let's start cooking

- 1** Preheat the Patacón Express to 280° F.
- 2** Add 1 tablespoon of oil to the inner chamber.
- 3** Place 1 tablespoon of oil in the inner pot.
- 4** Add the onion, garlic, carrot, and chopped bell pepper, and sauté for 2-3 minutes with the lid open, stirring with a silicone spoon.
- 5** Add ½ of the sweet corn and ½ cup of peas, and mix everything together to blend the flavors.
- 6** Carefully add the rice, which has been washed beforehand.



Safety first

Place the Patacón Express on a flat, stable surface to ensure your safety.



7 Mix with the vegetables and add 3 cups of water.

8 Add 1 teaspoon of salt to taste, close the rice cooker, and wait 7 minutes.

9 Carefully lift the lid and use the silicone spoon to stir gently to loosen the rice, then close it again.

10 Wait for it to finish cooking, and you're **DONE**.

Important

You can open the lid once the rice has dried to stir it with a silicone spoon.

WEAR oven mitts because of the steam that is generated.



GROUND MEAT

PREP TIME: ABOUT 20 MINUTES.

TEMPERATURE: 340° F



Ingredients

- 500 grams of ground beef
- 1 teaspoon of oil of your choice
- ½ cup finely chopped onion
- ¼ cup chopped bell pepper
- 3 large cilantro leaves
- 2 cloves garlic, minced
- 2 medium tomatoes, diced into small cubes
- 2 tablespoons tomato paste or sauce
- 1 teaspoon pepper
- 1 teaspoon curry powder
- 1 teaspoon salt
- 1 can chopped mushrooms
- ¼ cup water



Prepare the ingredients. (Step by step)

1 Chop the vegetables (½ cup finely chopped onion, ¼ cup chopped bell pepper, 2 crushed garlic cloves, chopped cilantro, 2 medium tomatoes, diced into small cubes).

2 Season the meat with spices (salt, pepper, curry, and other spices to your liking).

4 Cook for 8 to 10 minutes, stirring constantly, until there are no raw parts left.

5 Then, add the chopped mushrooms and vegetables and stir with the silicone spoon.

Let's start cooking

1 Preheat the Patacon Express to 340° F.

2 Add 1 teaspoon of oil to the inner bowl.

3 Add the ground beef to the inner bowl and, using a silicone spoon, begin to break it up, separating it to prevent large clumps from forming.

6 Let it cook with the lid off for 2–3 minutes to blend the flavors.

7 Add 2 tablespoons of tomato sauce or paste. Season with salt and pepper.

8 Pour in ¼ cup of water to prevent the mixture from drying out.

9 Mix all the ingredients well, cover the pot to concentrate the heat, and cook for 5 to 10 minutes—and you're DONE.

Important

The meat should be juicy, with a thick, well-seasoned sauce.

CHICKEN IN WHITE SAUCE

PREP TIME: ABOUT 30 MINUTES.
TEMPERATURE: 280° F



Ingredients

- 3 chicken cutlets
- 1 teaspoon oil
- ½ cup finely chopped onion
- 2 cloves garlic, minced
- 2 teaspoons butter
- 1 cup milk
- ½ cup heavy cream
- 1 teaspoon pepper
- 1 teaspoon salt
- 2 teaspoons fresh cilantro or parsley
- Optional: ½ cup shredded mozzarella cheese.

Prepare the ingredients. (Step by step)

- 1** Chop the vegetables (½ cup finely chopped onion, 2 crushed garlic cloves, cilantro or parsley).
- 2** Wash the chicken and add vinegar or lemon juice, pat it dry, and then chop it into small pieces.
- 3** Season the chicken with natural spices to your liking.

Let's start cooking

- 1** Preheat the Patacón Express to 280° F.
- 2** Add 1 teaspoon of oil to the inner bowl.
- 3** Brown the chicken pieces for 8–10 minutes, turning them to sear all sides.
- 4** Add the chopped vegetables and sauté them with the chicken for 3 minutes.
- 5** Add ½ cup of water and cover the Patacón Express for 15 minutes, until the chicken is tender.
- 6** Remove the chicken and set it aside on a plate.
- 7** Add 2 teaspoons of butter to melt.
- 8** Add 1 cup of milk and ½ cup of heavy cream.
- 9** Add salt and pepper. Stir gently with a silicone spoon for 5 minutes.
- 10** To thicken the sauce faster, you can stir in a tablespoon of all-purpose flour and stir gently.
- 11** Add the chicken pieces to the sauce, stir, and cover the Patacón Express for 2 minutes. DONE.



PORK LOIN IN WINE WITH MUSHROOMS

PREP TIME: ABOUT 50 MINUTES.
TEMPERATURE: 380° F



Ingredients

- 600 grams of beef tenderloin, cut into strips or cubes
- 1 teaspoon of oil
- ½ cup of onion
- 2 cloves of garlic, minced
- 1 cup of sliced mushrooms
- 1 cup of red wine
- ½ cup of water
- 1 teaspoon of salt
- 1 teaspoon of pepper
- 2 tablespoons of chopped fresh parsley



Prepare the ingredients. (Step by step)

- 1** Chop the vegetables (½ cup of onion, 2 crushed garlic cloves, fresh parsley).

Let's start cooking

- 1** Preheat the Patacón Express to 380 °F.
- 2** Add 1 teaspoon of oil to the inner pot.
- 3** Arrange the pork loin in a single layer.
- 4** Cook for 20 minutes with the lid closed until the meat is tender.
- 5** Add the chopped vegetables and mushrooms, and cook for 3 minutes with the lid closed.

- 6** Pour in the cup of red wine and the water, then add salt and pepper.
- 7** Stir gently and cover the Patacon Express.
- 8** Let it cook for 10 minutes.

To thicken the sauce faster, you can add a tablespoon of wheat flour and stir gently.

- 9** Open your Patacón Express and stir the sauce. Let it sit for 5 minutes, and **DONE.**

Safety first

Place the Patacon Express on a flat, stable surface to ensure your safety.

MASHED POTATOES OR RIPE OR GREEN PLANTAINS

PREP TIME: ABOUT 25 MINUTES.

TEMPERATURE: 380° F



Ingredients

Potato option:

- 5 medium potatoes, peeled and cut into medium-sized pieces
- ½ cup milk
- 2 teaspoons butter
- 1 teaspoon salt
- Water to cover the potatoes

Ripe plantain option:

- 4 ripe plantains, peeled and sliced
- 2 tablespoons butter
- ¼ cup milk
- A pinch of salt



Prepare the ingredients. (Step by step)

- 1** Place the potatoes or plantains in the Patacón Express.
- 2** Add water until they are covered.
- 3** Cover and cook at 380° F for 20 minutes or until tender.
- 4** Wait for the water to evaporate.
- 5** Then, using the lid and the flat mold, carefully lower it until it rests on the food and press down to flatten it.
- 6** Once the food is well flattened, add butter.
- 7** Add the milk little by little.
- 8** Mix until the texture is smooth and creamy.
- 9** Add salt. **DONE.**



Safety first

Place the Patacon Express on a flat, stable surface to ensure your safety.

BRAISED BEEF WITH POTATOES AND CARROTS

PREP TIME: ABOUT 45 MINUTES.
TEMPERATURE: 380° F



Ingredients

- 600 g cubed beef
- 1 tablespoon oil
- ½ cup chopped onion
- 2 cloves garlic, minced
- 2 potatoes, cubed
- 1 carrot, sliced
- 2 tomatoes, chopped
- 2 tablespoons tomato sauce
- 1 cup water
- 1 teaspoon salt
- 1 teaspoon pepper

Prepare the ingredients. (Step by step)

- 1** Chop the vegetables (½ cup of onion, 2 crushed garlic cloves, and 2 chopped tomatoes).
- 2** Peel the potatoes and the carrot.
- 3** Dice the potatoes and slice the carrot.
- 4** Season the meat with natural spices to your liking.

Let's start cooking

- 1** Preheat your Patacon Express to 380° F.
- 2** Add 1 teaspoon of oil to the inner pot.
- 3** Add the meat and brown for 10 minutes, stirring occasionally.
- 4** Add the onion and minced garlic and cook for 3 minutes.
- 5** Add the chopped tomatoes and tomato sauce. Mix well.

- 6** Cover the Patacon Express and let the meat soften slightly. Check occasionally and add water to prevent it from drying out.
- 7** Add the chopped potatoes and carrots and pour in the cup of water.
- 8** Add salt and pepper. Stir gently. Cover and cook for 25 minutes.

The meat should be tender and the vegetables cooked through.

- 9** Uncover and check the sauce. If it's too runny, cook uncovered for 5 more minutes.
- 10** Let it rest for 5 minutes before serving. **DONE.**



Safety first

Place the Patacon Express on a flat, stable surface to ensure your safety.

CASSAVA WITH MOJO SAUCE

PREP TIME: ABOUT 45 MINUTES.
TEMPERATURE: 380°F



Ingredients

- 2 peeled cassavas
- (approx. 2 lbs.) cut into medium-sized pieces
- Enough water to cover
- 1 teaspoon salt

Para el mojo:

- 4 tablespoons oil
- 4 cloves garlic, minced
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ onion, chopped

Prepare the ingredients. (Step by step)

- 1 Chop the vegetables ($\frac{1}{4}$ chopped onion; 4 minced garlic cloves).

Let's start cooking

- 1 Place the cassava in the pot of the Patacón Express
- 2 Add water until completely covered.
- 3 Add 1 teaspoon of salt, cover, and cook at 380 °F for 30 minutes or until tender.
- 4 Check for doneness by piercing with a fork.
- 5 Drain the cassava and set aside in a separate bowl.
- 6 Let the water evaporate.
- 7 Add the oil and let it heat for 1 minute.
- 8 Add the minced garlic and onion and sauté for 2 minutes, being careful not to let the garlic burn.



- 9 Add the lemon juice and a pinch of salt. Mix well.
- 10 Place the cooked cassava into the sauce.
- 11 Gently toss to coat with the flavor.
- 12 Cover and let stand for 5 minutes before serving. DONE

Safety first

Place the Patacon Express on a flat, stable surface to ensure your safety.

SCRAMBLED EGGS WITH SPINACH

PREP TIME: ABOUT 15 MINUTES.
TEMPERATURE: 220° F



Ingredients

- 5 eggs
- 1 cup chopped fresh spinach
- 5 slices of ham
- 2 teaspoons butter
- 1 teaspoon salt
- 1 teaspoon pepper

Let's start cooking

- 1** Preheat the Patacón Express to 220 °F.
- 2** Pour the 2 teaspoons of butter into the Patacón Express..
- 3** Add the chopped spinach and ham.
- 4** Cook for 2 minutes until the volume reduces.
- 5** Meanwhile, beat the eggs in a bowl with salt and pepper.
- 6** Pour the mixture into the Patacón Express.
- 7** Stir constantly with a silicone spatula.
- 8** Cook for 4–5 minutes until creamy.
- 9** Turn off the heat and let stand for 2 minutes.



Safety first

Place the Patacon Express on a flat, stable surface to ensure your safety.

STEAMED STUFFED BELL PEPPERS

PREP TIME: ABOUT 20 MINUTES.

TEMPERATURE: 380° F



Ingredients

- 3 large bell peppers
- 500 g ground beef
- 1 teaspoon oil
- ¼ cup chopped onion
- 2 cloves garlic, minced
- 2 chopped tomatoes
- 2 tablespoons tomato sauce
- 1 teaspoon salt
- 1 can mushrooms
- ½ teaspoon pepper
- ½ cup water
- ½ cup grated mozzarella cheese



Prepare the ingredients. (Step by step)

- 1 Wash the bell peppers thoroughly.
- 2 Cut off the top like a lid.
- 3 Remove the seeds and inner membranes.
- 4 Set aside.

Let's start cooking

- 1 Preheat your Patacon Express to 380 °F.
- 2 Add 1 teaspoon of oil to the inner bowl.
- 3 Add the ground beef to the inner bowl and, using a silicone spoon, begin to break it up, separating it to prevent large clumps from forming.
- 4 Cook for 8 to 10 minutes, stirring constantly, until there are no raw parts left.
- 5 Then, add the chopped vegetables and stir with the silicone spoon.
- 6 Let it cook for 2–3 minutes to blend the flavors.
- 7 Add 2 tablespoons of tomato sauce or paste. Season with salt and pepper.
- 8 Pour in ¼ cup of water to prevent the mixture from drying out.
- 9 Mix all the ingredients well, cover, and let the heat concentrate for 10 minutes.

Seguridad ante todo

Ubica la pataconera en una superficie plana y estable para garantizar su seguridad.



Stuff the bell peppers

- 1** Remove the meat from the appliance and let it cool. Once the Patacón Express has cooled, wipe down the inside with paper towels.
- 2** Carefully and slowly stuff the bell peppers as follows:
Add a layer of shredded mozzarella cheese to the inside of the bell pepper, followed by a layer of meat, a layer of mushrooms, mozzarella, and another layer of meat on top, then cook until golden brown.
- 3** Place them inside the Patacón Express.
- 4** Add $\frac{3}{4}$ cup of water to the bottom.
- 5** Cover and cook for 12 minutes..
DONE



FISH IN MARINADE

PREP TIME: ABOUT 45 MINUTES.
TEMPERATURE: 340° F



Ingredients

- 4 fish fillets
- 2 teaspoons oil
- ½ cup chopped onion
- ½ cup bell pepper, cut into strips
- 2 minced garlic cloves
- ½ cup vinegar
- ½ cup water
- 1 bay leaf
- 1 teaspoon salt
- ½ teaspoon pepper

Prepare the ingredients. (Step by step)

- 1** Season the fish fillets with natural spices to taste.

Let's start cooking

- 1** Preheat the Patacón Express to 340° F.
- 2** Pour 2 teaspoons of oil into the Patacón Express.
- 3** Place the fillets in the pan and cook for 4 minutes on each side.
- 4** Remove and set aside.
- 5** Sauté the onion, bell pepper, and garlic.
- 6** Add vinegar, water, bay leaf, salt, and pepper.
- 7** Mix well.
- 8** Return the fish to the sauce.
- 9** Cover and cook for 10 minutes.
- 10** Turn off the heat and let it rest for 5 minutes. **DONE.**



Safety first

Place the Patacon Express on a flat, stable surface to ensure your safety.

FISH IN COCONUT MILK WITH CURRY

PREP TIME: ABOUT 25 MINUTES.
TEMPERATURE: 380° F



Ingredients

- 4 fish fillets
- 2 teaspoons oil
- ¼ cup chopped onion
- 1 clove garlic, minced
- 1 cup coconut milk
- 1 teaspoon curry powder
- 1 teaspoon salt
- 1 teaspoon pepper
- ¼ cup water

Prepare the ingredients. (Step by step)

- 1 Season the fish fillets with natural spices to taste.

Let's start cooking

- 1 Preheat your Patacón Express to 380° F.
- 2 Pour 2 teaspoons of oil into your Patacón Express.
- 3 Place the fillets in the Patacón Express and cook for 4 minutes on each side.
- 4 Remove and set aside.
- 5 Sauté the onion, bell pepper, and garlic.
- 6 Add the coconut milk, curry, salt, and pepper.
- 7 Mix well.

- 8 Return the fish to the sauce.
- 9 Cover and cook for 10 minutes.
- 10 Turn off the heat and let it rest for 5 minutes. **DONE.**



Safety first

Place the Patacon Express on a flat, stable surface to ensure your safety.

RAVIOLI WITH BACON IN CARBONARA SAUCE

PREP TIME: ABOUT 25 MINUTES.

TEMPERATURE: 380° F



Ingredients

- 400 g ravioli (frozen)
- Enough water to boil
- 150 g of chopped bacon
- 1 teaspoon butter
- 1 cup heavy cream
- ½ cup Parmesan cheese
- 2 eggs
- 1 teaspoon pepper
- 1 teaspoon salt

Let's start cooking

- 1** Preheat the Patacón Express to 380 °F.
- 2** Fill the Patacón Express with water up to the second mark.
- 3** Cover and bring to a boil.
- 4** Add the ravioli and cook for **5–7 minutes**.
- 5** Drain and set aside. Wait for the water to evaporate.
- 6** Add butter and chopped bacon.
- 7** Cook for **6–8 minutes** until golden brown.
- 8** Meanwhile, in a bowl, whisk together the eggs, cream, cheese, salt, and pepper.
- 9** Add the ravioli to the Patacón Express along with the bacon.
- 10** Add the carbonara mixture and stir quickly. Once it thickens, turn off the Patacón Express and let it sit for **3 minutes. DONE.**



Safety first

Place the Patacon Express on a flat, stable surface to ensure your safety.

GARLIC SAUTÉED SHRIMP

PREP TIME: ABOUT 25-30 MINUTES.
TEMPERATURE: 300° F



Ingredients

- 500 g of raw shrimp, peeled and deveined
- 3 teaspoons butter
- 5 minced garlic cloves
- 2 teaspoons curry powder
- ¼ cup finely chopped onion
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 tablespoons lemon juice
- 2 teaspoons chopped parsley or cilantro

Prepare the ingredients. (Step by step)

- 1** Rinse the shrimp under cold water and drain them well.
- 2** Pat them dry with paper towels.
- 3** Marinate the shrimp with natural seasonings and spices. Add lemon juice.

Let's start cooking

- 1** Preheat the Patacón Express to 300° F.
- 2** Add the butter and let it heat for 1 minute.
- 3** Add the chopped garlic and onion. Sauté for 2 minutes.
- 4** Add the seasoned shrimp. Gently stir to coat them with the garlic and onion. 5 minutes.
- 5** Cook for 5-7 minutes, stirring occasionally.
- 6** Finally, add chopped parsley or cilantro. **DONE.**



Safety first

Place the Patacón Express on a flat, stable surface to ensure your safety.

DON MIGUEL-STYLE LENTILS

PREP TIME: ABOUT 25-30 MINUTES.
TEMPERATURE: 380°F



Ingredients

- 1 package of lentils (453 grams) of your choice
- 1 whole onion, chopped
- 2 cloves of garlic
- ½ teaspoon of salt
- 2½ cups of water; add more water as cooking progresses, as needed
- Chopped cilantro and parsley to taste
- 1 large red tomato
- 2 ripe plantains, cut into small pieces

Prepare the ingredients. (Step by step)

- 1** Rinse the lentils and place them in the slow cooker with 2 ½ of water and half of the natural seasonings.
- 2** Stir in the chopped onion, tomato, cilantro, and parsley.
- 3** Add salt, pepper, and paprika.
- 4** After 20 minutes of cooking, add the diced ripe plantains.
- 5** Top with the remaining natural ingredients.
- 6** Add one tablespoon of ketchup or tomato paste.

Let's start cooking

- 1** Stir occasionally so they cook evenly.
- 2** When they're soft, turn off the Patacón Express and **YOU'RE DONE.**



Safety First

Place the potato masher on a flat, stable surface to ensure your safety.

STUFFED PANCAKES

PREP TIME: ABOUT 12 MINUTES.

TEMPERATURE: 380° F



Important

For this recipe, you'll need the **BOTTOM** pan of the Patacón Express. Place it in the appliance's container before turning on it.



Ingredients

- 1 cup of pancake mix
- $\frac{3}{4}$ cup of milk or water (as directed on the package)
- 1 egg (if called for in the mix)
- Your favorite jams or chopped fruit
- 1 teaspoon of butter for greasing

Prepare the ingredients. (Step by step)

- 1 Following the instructions on your "Ready-to-Use" pancake mix, prepare the batter and set it aside.

Let's start cooking

- 1 Preheat your Patacón Express to 380°F.
- 2 Add butter to each of the round holes in the pan and let it heat for 1 minute.
- 3 Place (you can use a dispenser or spoon) 1 to 2 tablespoons of batter on the bottom tray,

- 4 Add 1 teaspoon of your favorite jam or pieces of banana or fruit of your choice to the center of the batter.

- 5 Seal each basket with the batter to close the pancake circle.

- 6 Close the lid of the pancake maker for 6 minutes, then flip them over.

- 7 Open the lid of the pancake maker and flip your filled pancakes to brown both sides for another 6 minutes. Wait 2 minutes, and **YOU'RE DONE.**

Safety First

Place the potato masher on a flat, stable surface to ensure your safety.

CHICKEN BREAST IN A PEAR, ROSEMARY, AND APPLE CIDER VINEGAR GLAZE

PREP TIME: ABOUT 12 MINUTES.
TEMPERATURE: 340° F



Ingredients

- 2 boneless chicken breasts (whole or cut into thick fillets)
- 2 teaspoons butter
- 1 sprig of fresh rosemary
- 1 teaspoon salt
- 1 teaspoon black pepper
- Oregano to taste
- 1 cup pear juice

Prepare the ingredients. (Step by step)

- 1** Rinse the chicken with water, rub it with lemon, and pat it dry with paper towels.
- 2** Season the chicken with natural spices to your liking.

Let's start cooking

- 1** Preheat the Patacón Express to 340° F.
- 2** Add the butter and let it melt completely (1–2 minutes).
- 3** Place the sprig of rosemary in the butter to infuse the flavor.
- 4** Add the chicken breasts and brown them on both sides.
- 5** Once the chicken is browned, add: ½ cup of pear juice.



- 6** Stir gently without completely scraping the juices from the bottom (that's where the flavor is).
- 7** Cook for 10–12 minutes.
- 8** Open the lid and baste the chicken with the sauce using a silicone spoon.
- 9** Cook uncovered for 5 more minutes to let the sauce thicken.
- 10** Turn off the Patacón Express.
- 11** Let the chicken rest inside for 5 minutes.
- 12** Serve with the sauce poured over the top. **DONE.**

Seguridad ante todo

Ubica la pataconera en una superficie plana y estable para garantizar su seguridad.