# Fried Plantains

**Ingredients:**

* 2 ripe plantains (with peels mottled yellow and black)
* 1 tablespoon coconut oil
* 2 teaspoons cinnamon, divided

**Directions:**

1. Heat a large skillet over medium-low heat.
2. Peel and diagonally slice the plantains into ½-inch slices.
3. Add the coconut oil to the heated pan, allowing it to melt.
4. Add the plantains to the pan. Sprinkle 1 teaspoon of cinnamon evenly over the plantains. Allow plantains to cook for 5–6 minutes.
5. Flip, sprinkle the rest of the cinnamon and let cook for another 5–6 minutes.