



Papadzules – Yucatán Style Enchiladas

Ingredients

Green sauce:

- 12.35 ounces of pumpkin seeds, toasted and ground
- 1 epazote stem
- salt to taste

Chiltomate (red sauce):

- 12 tortillas made with MASECA® corn masa flour
- 4 tomatoes, roasted and peeled
- 10 eggs, cooked and diced
- 1 habanero pepper
- 1 tablespoon of oil
- 1 onion, diced
- salt and pepper to taste

Preparation

Green sauce:

1. Blend the pumpkin seeds, epazote, water and salt until obtaining a thick sauce.

Chiltomate (red sauce):

1. Peel the tomatoes and blend with the habanero pepper.
2. Heat oil in a pan and sauté onion.
3. Add the sauce mix, season with salt and pepper and cook until thickened.

Filling:

1. Warm the tortillas made with MASECA® and make the tacos with the diced egg and place on the plate.
2. Cover the tacos with the pumpkin seed sauce and top with chiltomate sauce.