



# Mexican Basket Tacos

## Ingredients

- 30 tortillas made with MASECA® corn masa flour
- 1 big onion, thinly sliced
- 3.4 ounces of hot oil
- Kraft paper
- Basket
- Plastic to cover tacos

### Spinach

- 4 cups of clean spinach
- ¼ onion, thinly sliced
- 1 garlic clove, minced
- 1 teaspoon of oil
- Salt to taste

### Chicken in green mole

- 5.3 ounces of chicken, cooked and shredded
- 3.5 ounces of green tomatoes, cooked
- 1 serrano pepper, cooked
- 1.75 ounces of pumpkin seeds, toasted and peeled
- 1 tablespoon of toasted sesame
- 1 pinch of cumin
- 1 small garlic clove
- 0.35 ounces of onion
- 1 teaspoon of oil
- Salt to taste

### Pork in red sauce

- 5.3 ounces of pressed pork, chopped
- 3.5 ounces of red tomatoes, cooked
- 1 guajillo pepper, cooked
- 0.35 ounces of onion
- 1 teaspoon of oil
- Salt to taste

## Preparation

### Chicken in green mole

1. Blend tomatoes, serrano pepper, pumpkin seeds, sesame seeds, cumin, garlic, and onion until a homogeneous sauce is obtained.
2. Heat the oil in a pan and fry the blended sauce, season with salt to taste and let it boil to thicken.
3. Add shredded chicken and set aside.

### Spinach

1. Heat oil in a pan and sauté onion and garlic. Add spinach and cover to cook with its own steam at low/medium heat.
2. Season with salt to taste and set aside.

### Pork in red sauce

1. Blend tomatoes, guajillo pepper, garlic and onion until a smooth sauce is obtained.
2. Heat oil in a pan and fry the blended sauce, season with salt to taste and let it boil to thicken.
3. Add pork and set aside.

### To make the tacos

1. Cover the basket with plastic and then cover with Kraft paper.
2. Warm tortillas made with MASECA® and make the tacos with the fillings.
3. Place the tacos in the basket in layers.
4. Place a layer of onions on top of the last layer and pour the hot oil
5. Cover with Kraft paper and then cover with plastic, so the tacos sweat.
6. Serve tacos with your favorite salsa, such as a green salsa with raw diced onions and minced cilantro.