



Codfish Mexican Dobladitas

Ingredients

- 16 tortillas made with MASECA® Yellow corn masa flour
- ½ cup of olive oil
- 2 onions, finely chopped
- 4 garlic cloves, finely chopped
- ½ cup of parsley, finely chopped
- 14.1 ounces of dried codfish
- 2 cups of water
- 1 handful of aromatic herbs
- 2 bay leaves
- 2 thyme springs
- 8 tomatoes, cut in cubes
- 5 banana peppers (chiles güeros)
- ½ cups of olives
- 1 tablespoon of capers
- 1 tablespoon of raisins
- 3 tablespoons of almonds, sliced

Preparation

1. Soaked dried codfish for 24 hours changing the water 4 times (every six hours).
2. Drain the codfish and shred it, make sure to take off all fish bones.
3. Heat oil in a pan, sauté onion, garlic and parsley.
4. Add codfish, water, aromatic herbs, bay leaves and thyme.
5. Add tomatoes and let it boil. Cook until thicken and add banana peppers, olives, capers, raisins, and almonds.
6. Warm tortillas made with MASECA® Yellow and make the Mexican dobladitas (tacos) with the codfish.