



# Grilled meat sopes

## Ingredients

- 2 cups of MASECA® Antojitos corn masa flour
- 1 1/3 cup of warm water
- 4 cactus paddles, chopped
- 2 tablespoons of onion, chopped
- 2 tablespoons of olive oil
- 7.05 ounces of beef meat for grilling
- 1/2 cup of Mexican table cream
- 3/4 cup of bayo beans, cooked and with broth
- Arbol chilies, chopped
- Panela cheese, shredded

## Preparation

1. Mix MASECA® Antojitos corn masa flour with water. Using your hands, knead for 2 minutes until you form a soft and uniform dough.
2. Divide masa in 10 portions, form thick tortillas and cook in a griddle. Immediately after cooking, press around the edges with your fingertips to form like a small plate.
3. In a hot pan, add oil and sauté cactus with onion. Set aside.
4. Grill meat and chop.
5. Add beans, grilled meat, and cactus to each sope. Garnish with arbol chilies, cheese, and your favorite salsa.