



Charro Beans Sope

Ingredients

- 2 cups of MASECA® Antojitos corn masa flour
- 1 1/3 cup of warm water
- 2 Roma tomatoes, chopped
- 1 cup of chorizo
- ½ cup of smoked bacon, chopped
- 2 cups of whole bayo beans, cooked
- 1 cup of lettuce, shredded
- ½ cup of panela cheese, shredded
- ½ cup of red onion, thinly sliced
- 1 red serrano pepper

Preparation

1. Fry bacon and chorizo until golden brown and remove fat. Add tomatoes and beans, mash and season with salt and pepper to taste.
2. Mix MASECA® Antojitos corn masa flour with water. Using your hands, knead for 2 minutes until you form a soft and uniform dough.
3. 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.
4. Spread beans, add lettuce, panela cheese, onion, and serrano pepper.
Tip: Add more chorizo and serve with your favorite salsa