



# Shrimp and chickpeas Sopes

## *Ingredients*

- 2 cups of MASECA® Antojitos corn masa flour
- 1½ cup of warm water
- 1 cup of chickpeas, cooked and blended
- 1.1 pounds of medium shrimp, clean
- 3 garlic cloves
- ½ cup of red bell pepper, chopped
- 2 tablespoons of cilantro, chopped
- ½ cup of radish, thinly sliced
- 2 tablespoon of olive oil
- Lime juice
- Chipotle mayonnaise
- Salt and pepper to taste

## *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 with a little of oil. Immediately after cooking, press around the edges with your fingertips to form like a small plate.
3. In a hot pan, add oil, garlic, and shrimp. Cook stirring constantly, then add bell pepper, cilantro, and season with salt and pepper.
4. Spread a tablespoon of chickpeas to each sopo, add shrimp, chipotle mayo, sliced radishes, and lime juice.