



Tuna mini chalupas

Ingredients

Mini chalupas:

- 24 small tortillas made with MASECA® Yellow corn masa flour
- Oil for frying

Filling:

- 2 tuna cans
- 1/2 onion, minced
- 2 Roma tomatoes, diced in small cubes
- 3 serrano peppers, sliced
- Salt and pepper to taste

Preparation

Mini chalupas:

1. Prepare the small tortillas following the instructions on the package.
2. Allow tortillas to cool and then fry in hot oil.

Filling:

3. Drain the excess water from the tuna cans.
4. Mix onion, tomatoes, and peppers with the tuna. Season with salt and pepper to taste.
5. Add one tablespoon of the filling on top of the mini chalupas.