



# Spicy pork sausage sopes

## *Ingredients*

- 2 cups of MASECA® Nixtamasa corn masa flour
- 1 ½ cups of water
- 1 cup of refried beans
- 1 cup of green salsa
- 1 ½ cup of spicy pork sausage (chorizo), fried
- ½ cup of cheese, shredded

## *Preparation*

1. Combine MASECA® Nixtamasa corn masa flour and water. Using your hands, knead for 2 minutes until you form a soft dough.
2. With a small masa ball, make a small thick tortilla and cook on skillet.
3. Immediately after cooking, press around the edges with your fingertips to form like a small plate.
4. Spread beans and add salsa, chorizo, and cheese. Serve them warm. You can also top with pork cracklings, poblano chile strips or your favorite dish.