



Shredded beef sope

Ingredients

- 2 cups of MASECA® Blue corn masa flour
- 1 cup of warm water
- 10.58 ounces of flank steak, cooked and shredded
- 2 tomatoes, sliced
- 5 radishes, sliced
- 1 cup of lettuce, shredded
- 1 avocado, cut in cubes
- ¼ red onion, thinly sliced
- 3.52 ounce of panela cheese, cut in cubes
- 1 teaspoon of dried oregano
- 2 tablespoons of olive oil
- 1 tablespoon of white or apple vinegar
- ¼ cup of pickled jalapeño peppers, chopped
- 1 cup of refried beans
- Salt and pepper to taste

Preparation

1. In a bowl, add the shredded meat, the olive oil, vinegar, oregano, salt and pepper and mix everything until all ingredients are incorporated.
2. Then add radish, tomatoes, lettuce, jalapeños, and cheese. Mix carefully and rectify salt and pepper.
3. Mix MASECA® Blue corn masa flour with water. Using your hands, knead for 2 minutes until you form a soft and uniform dough.
4. 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
5. Spread a tablespoon of refried beans in each sope, then add shredded meat and finish with avocado.
Tip: You can also use shredded chicken.