



San Luis Potosi Style Enchiladas

Ingredients

- 2 cups of Maseca® Nixtamasa corn masa flour
- 1 cup of water
- ¼ teaspoon of chicken bouillon
- 1 teaspoon of salt
- ¼ cup of chili ancho sauce
- ½ teaspoon of vinegar
- 2 ½ cups of melting cheese, shredded
- Oil for frying

Preparation

1. In a bowl, mix Maseca® Nixtamasa corn masa flour, salt, chicken bouillon, water, ancho chili sauce and vinegar. Knead until obtaining a soft and uniform dough.
2. Divide masa into 25 portions and form masa balls. Place each masa ball in a tortilla press lined with two sheets of thick plastic and press to form a thin tortilla.
3. Place some cheese in the middle of the tortilla and close using the plastic sheet to form the enchilada, sealing the edges with your fingers.
4. Fry enchiladas for 5 minutes at medium high heat until golden brown and crunchy. Garnish with guacamole, shredded lettuce, and cream.