



Chipotle Aztec cake

Ingredients

- 20 tortillas made with MASECA® corn masa flour
- oil
- 1 onion, diced
- 1 garlic clove, minced
- 20 green tomatoes, diced
- 2 chipotle peppers in adobo sauce, minced
- 2 cups of chicken broth
- 4 chicken breasts, cooked and shredded
- 4 poblano peppers, sliced
- 1 cup of corn
- 1 cup of table cream
- 1 cup of cheese, shredded
- 1 cup of toasted pumpkin seeds to decorate
- salt

Preparation

1. Lightly fry in oil the tortillas made with MASECA® corn masa flour and set aside.
2. Sauté the onion until softened, add garlic and when completely cooked and add green tomatoes and chipotle peppers. Cook until softened. Incorporate chicken broth and let it boil.
3. Place in a baking dish, a layer of tortillas, chicken, poblano peppers, corn, cheese, cream, and salsa. Repeat in several layers and finish with cheese. Bake at 360° F until cheese has melted. Decorate with pumpkin seeds when serving.