



## Fish empanadas

### *Ingredients*

- 1 pound of corn masa made with MASECA® Yellow corn masa flour
- 4 tablespoons of olive oil
- ½ cup of onion, minced
- 1 garlic clove, minced
- 3 Roma tomatoes, diced
- 1 pound of white fish
- ½ teaspoon oregano
- 1 pinch cumin
- ½ cup of olives, minced
- ½ cup of oil
- 4 limes, cut in wedges
- Salt and pepper to taste

### *Preparation*

1. Heat oil in a pan and sauté onion and garlic.
2. Add tomatoes and fish and cook until the fish can be shredded.
3. Add oregano, cumin, and olives. Season with salt and pepper to taste. Set aside to cool down.
4. Knead the corn masa with a little bit of water if it looks dried.
5. Divide the masa in 12 masa balls. Place each masa ball in a tortilla press between two sheets of plastic and press to form a very thin tortilla.
6. Fill each one of the thin tortillas with some of the fish. Fold the tortilla and press around the edges to close and form the empanada.
7. In a pan, heat some oil and fry all the empanadas until golden brown. Place them on a paper napkin to absorb excess oil.
8. Serve with salsa and lime wedges.