



Tlacoyos with chicken

Ingredients

- 2.2 pounds of Maseca® Nixtamasa corn masa flour
- 2.2 pounds of black beans, cooked
- 17.65 ounces of chicken tinga
- 2 tablespoons of pork lard
- 10.6 ounces of fresh cheese (queso fresco)
- Onion, chopped
- Green salsa
- Salt to taste

Preparation

1. In a hot pan, melt the lard and add the beans. Mash the beans and stir until pureed.
2. Combine MASECA® Nixtamasa corn masa flour and water. Using your hands, knead for 2 minutes until you form a soft dough. Divide masa into 16 portions and form masa balls.
3. Place 2 sheets of thick plastic in a tortilla press and place a masa ball between the two sheets of plastic. Press to form a thick tortilla.
4. Place some of the beans in the middle of the tortilla and fold the edges of the tortilla towards the middle, surrounding the beans. Press with your hands to form tlacoyos with an elongated shape.
5. Cook on a hot griddle on both sides.
6. Once ready, serve tlacoyos placing chicken tinga on top, green salsa, fresh cheese, and onion.