



Tuna empanadas

Ingredients

- 2 cups of MASECA® Antojitos corn masa flour
- 1½ cups of warm water
- 2 tuna cans (6.14 ounces) drained
- ½ cup of onion, chopped
- 1 tablespoon of garlic, minced
- ½ cup of olive oil
- 2 cups of tomatoes, chopped
- 1 tablespoon of sugar
- 3 bay leaves
- 1 tablespoon of parsley, chopped
- ¼ cup of raisins, chopped
- 1/3 cup of green olives, chopped
- ½ teaspoon of dried oregano
- Salt to taste
- Vegetable oil for frying

Preparation

1. In a hot pan, add olive oil and sauté onion and garlic. Then add tomatoes and cook until all the liquid has evaporated.
2. Add sugar, bay leaves, tuna, parsley, raisins, olives, oregano, and salt.
3. Prepare the masa by mixing the MASECA® Antojitos flour with the water until obtaining an homogenous dough. Divide the masa in 18 masa balls. Place each masa ball in a tortilla press between two sheets of plastic and press to form a very thin tortilla.
4. Fill each one of the thin tortillas with two tablespoons of tuna. Fold the tortilla and press around the edges to close and form the empanada.
5. In a pan, heat some oil and fry all the empanadas until golden brown. Place them on a paper napkin to absorb excess oil.
6. Serve with your favorite salsa.

Tips. You can use fresh fish instead of canned tuna.