



Huaraches with refried beans and potatoes

Ingredients

- 2 cups of MASECA® Nixtamasa corn masa flour
- 1 ½ cups of water
- 2 cups of black refried beans
- 3 potatoes, cooked and cut in cubes
- 2 cups of lettuce, sliced
- 7 ounces of cream
- Corn oil

Preparation

1. Combine MASECA® Nixtamasa corn masa flour and water. Using your hands, knead for 2 minutes until you form a soft dough.
2. Make a small masa ball and press with your hands to form a thick tortilla. Add a tablespoon of refried beans in the middle of the thick tortilla and close the tortilla to form a masa ball again.
3. Press again with your hands to form little patties in the shape of “huarache” or “sandal” (oval shape). Cook on a hot griddle on both sides with little oil until golden brown.
4. Serve huaraches with a layer of refried beans, potatoes, lettuce, and cream. Garnish with your favorite salsa.