



## Pork rinds in green sauce tacos

### *Ingredients*

- 2 cups of MASECA® Yellow corn masa flour
- 1 ½ cups of water
- 18 ounces of pork rinds
- 18 ounces of green tomatoes
- 6 serrano peppers
- 1 garlic clove
- 2 ounces of onion
- 1 pinch ground cumin
- 1 teaspoon oil
- Salt to taste

### *Preparation*

1. Combine MASECA® Yellow corn masa flour with water and mix until you form a uniform dough.
2. 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 tortilla. Cook every tortilla for 30 seconds on each side in a hot griddle.
3. Boil tomatoes, peppers, garlic, and onion for 5 minutes. Blend all ingredients and the cumin.
4. In a hot pan, add oil and fry the sauce. Season with salt to taste and adjust the consistency by adding water.
5. Add the pork rinds in small pieces.
6. Serve the pork rinds on the tortillas and make the tacos. Garnish with refried beans.