



Ricotta cheese tlacoyos

Ingredients

- 1.1 pounds of MASECA® Blue corn masa flour
- 2 cups of water
- ½ tablespoon of salt
- 250 grams of ricotta cheese
- 1 teaspoon of dehydrated epazote leaves
- ½ cup of lima beans, cooked and chopped
- 2 serrano peppers, chopped
- ½ onion, chopped
- ½ cup of cilantro leaves
- 17.6 ounces of shredded cheese for melting
- 2 Roma tomatoes, sliced
- Spicy salsa

Preparation

1. In a bowl, mix ricotta cheese, serrano peppers, onion, epazote leaves and lima beans. Set aside.
2. Mix MASECA® Blue corn masa flour with water. Using your hands, knead for 2 minutes until you form a soft and uniform dough.
3. Form a masa ball of your preferred size and flatten using your hands to form a small patty. Add a tablespoon of the cheese mixture. Close the masa ball and flatten again to form a patty in the shape of “tlacoyo” (oval shape).
4. Cook in a hot griddle at medium heat until completely cooked from both sides.
5. Serve with shredded cheese, onion, tomatoes, cilantro, and your favorite salsa.