



# Potato and chorizo gorditas

## Ingredients

- 2 cups of Maseca® Nixtamasa corn masa flour
- 1 1/3 cups of warm water
- 3 medium potatoes
- 3.5 ounces of chorizo
- 3.5 ounces of Manchego cheese
- 1/4 onion
- 1 serrano chili
- Salt to taste

## Preparation

1. Bring the potatoes to a boil. Once cooked, peel and cut them into cubes.
2. Brown the chorizo in a bit of lard or oil.
3. Add the potatoes, followed by the onion and the serrano chili. Season with salt to taste.
4. Remove from heat and let cool slightly before adding the grated cheese.
5. In a bowl, mix the MASECA® Nixtamasa flour and water until you get a smooth and uniform dough. Divide the dough into ten parts and form small balls.
6. With your hands, flatten each ball to form the gorditas and cook them on a griddle with a bit of oil.
7. When cooked, slit them in half and fill them with the potato, chorizo, and cheese mixture. Return to the griddle until the cheese melts.
8. Serve with lettuce, tomato, cream, and your favorite salsa.