



Ricotta and chia gorditas

Ingredients

- 2 cups of MASECA® Nixtamasa corn masa flour
- 1 ½ cups of warm water
- 14.10 ounces of ricotta or fresh cheese
- 1 bunch of chives, chopped
- ¼ onion, finely chopped
- 4 tablespoons of chia seeds
- Salt and pepper to season
- Salsa to taste

Preparation

1. Preheat the griddle. We will need it on medium-high heat to cook the gorditas.
2. Prepare the dough following the package instructions. Incorporate the chia seeds into the dough and make 8 to 10 masa balls.
3. With your hands, flatten each masa ball to form the gorditas and cook in a hot griddle for 1 minute on each side or until cooked.
4. In a bowl, crumble the cheese, add the chives and onion. Season with salt and pepper.
5. Slit gorditas in half and fill with ricotta mixture. Serve with salsa to taste.

4 servings