



Mushroom Quesadillas

Ingredients

- 2 cups of MASECA® Nixtamasa corn masa flour
- 1 ½ cup of warm water
- 3 cups of mushrooms, sliced
- 1 onion, chopped
- 2 cloves of garlic, chopped
- 1 tablespoon of fresh epazote, chopped
- 1 guajillo chili, seedless and cut into thin strips
- 1 cup of red or green salsa
- ½ cup of double cream cheese, crumbled

Preparation

1. In a large bowl, mix the MASECA® Nixtamasa corn masa flour and water. Stir well until you get a smooth dough. If the dough feels too dry, add a teaspoon of water at a time.
2. Divide the dough into 18 portions and, using a tortilla press, form thin tortillas. Cook each tortilla on a griddle over medium heat for 30 seconds on each side, flipping the tortilla three times. Cover the tortillas with a cloth towel to keep them soft and warm.
3. Sauté the onion and garlic with 2 tablespoons of oil in a skillet over high heat.
4. Add the mushrooms and chili and cook until soften. Season with salt and pepper and add epazote. Set aside.
5. Fill the tortillas with mushrooms, double cream cheese, and drizzle with the salsa.

18 quesadillas