



# Chicken rolls

## *Ingredients*

- 4 cups of MASECA® corn masa flour
- 2 ½ cups of water
- 1 ½ cups of cooked shredded chicken
- Oil for frying

## *Preparation*

1. In a large bowl, mix the MASECA® corn masa flour and water. Stir well until you get a smooth, uniform dough that doesn't stick to your hands. If the dough feels too dry, add one 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 three times. Cover the tortillas with a cloth towel to keep them soft and warm.
3. Heat oil in a large skillet over medium-high heat. Fill each tortilla with 3 tablespoons of chicken, roll it up, and carefully place it in the oil.
4. Turn the rolls to fry them evenly until crispy, then transfer them to a plate lined with paper towels to remove excess oil.
5. Cut diagonally and serve with guacamole, tomato, and sour cream.

18 servings