



# Carnitas corn cups

## Ingredients

- 2 cups of Maseca Nixtamasa® corn masa flour
- 1 teaspoon of baking powder
- 1 teaspoon of garlic salt
- 1 ½ cups of hot water
- ¼ cup of olive oil
- 1.5 pounds of pork shoulder
- 2 teaspoons of olive oil
- Pickled onions
- Queso fresco, crumbled
- Microgreen

## Preparation

1. Preheat oven to 350° F.
2. Whisk Maseca Nixtamasa®, baking powder and garlic salt in a large bowl. Add hot water and olive oil. Knead for 10 minutes or until masa forms and no longer sticks to hands.
3. Divide masa evenly into 12 pieces. Roll each piece into a 1 ½ -inch ball.
4. Coat a 12-cup muffin pan with cooking spray and press each masa ball into bottom and up the sides to form the cups.
5. Bake for 30-32 minutes. Cool for 5 minutes and remove masa cups from the pan.
6. Add 3 tablespoons of carnitas into each cup. Top with pickled onions, crumbled queso fresco and microgreens.

12 corn cups