



Vegetarian Tricolor Quesadillas

Ingredients

- 3 cups of MASECA® corn masa flour
- 1 ¾ cups of water
- 3 cups of mozzarella or fresh cheese
- ¼ cup of cilantro
- ¼ cup of epazote, chopped
- ¼ cup of ancho chili
- ½ teaspoon of vinegar
- Oil for frying

Preparation

1. In a large bowl, mix the MASECA® corn masa flour with the water until you get a smooth, uniform dough. Knead well until it no longer sticks to your hands.
2. Divide the dough into three equal parts.
3. To one part, add the finely chopped cilantro and epazote to make the dough for the green quesadillas.
4. To another part, mix in the ancho chili and vinegar, kneading well until the dough turns red.
5. Divide each dough into about 8 small balls. Using a tortilla press, flatten them and place a bit of cheese in the center. Then fold and seal the edges to form the quesadillas.
6. Heat enough oil in a skillet and fry the quesadillas until golden and crispy on both sides.
7. Remove the quesadillas from the oil and place them on paper towels to absorb excess grease.
8. Serve with guacamole, salsa, and sour cream to taste.

24 servings