



Enfrijoladas with chicken

Ingredients

- 8 tortillas made with MASECA® corn masa flour
- 1 pound of chicken
- 1 red onion
- 1 garlic clove
- 2 guajillo chilies, deveined
- 2 epazote stems
- 7 ounces of chorizo
- 1 cup of chicken broth
- 2 cups of beans, cooked
- 4 tablespoons of oil
- 4 tablespoons of fresh cheese, crumbled
- 1/2 cup of cilantro, finely minced
- Salt to taste

Preparation

1. Cook chicken with onion, epazote, chilies and salt to taste. When the chicken is ready, turn off stove.
2. Remove the chicken from pan and shred.
3. Cook chorizo in a pan and set aside.
4. Blend onion, epazote, garlic and chilies with the chicken broth.
5. Blend the mix with the beans and cook until thickened. Set aside.
6. Heat tortillas made with MASECA® with little oil on a skillet, until soft.
Place on a paper napkin to drain excess oil.
7. Make tacos with the chicken and cover them with the bean sauce.
Top with crumbled cheese, chorizo, and cilantro.