



Poblano with corn and cream Gorditas

Ingredients

- 2 cups of MASECA® Antojitos corn masa flour
- 1 1/3 cups of warm water
- 3 poblano peppers
- 1/2 onion, thinly sliced
- 1 cup of yellow kernel corn, cooked
- 1 garlic clove, minced
- 2 tablespoons of oil
- 1/2 cup of table cream
- 5 green tomatoes
- 2 serrano peppers
- 1 cup of cilantro leaves

Preparation

1. Roast poblano pepper using an open flame; remove from heat, place them inside a plastic bag and allow to steam in the bag to loosen the skin. Peel the skin, devein, and remove the seeds. Slice and set aside.
2. In a hot pan, sauté onion and garlic, then add poblano slices and corn. Add cream and cook at low heat for 10 minutes.
3. In a bowl, mix MASECA® Antojitos flour and water until you form a soft and uniform dough. Divide masa in 10 portions and form small masa balls. With your hands, flatten to form little patties (gorditas) and cook in a griddle with a little oil. When cooked, make a slit half-way with a small knife and fill with poblano peppers casserole.
4. In a blender, add tomatoes, serrano chilies, cilantro, and salt to taste. Blend all ingredients to make the salsa to serve with the gorditas.

Tip: Garnish with shredded panela cheese