



Fish minilla sopes

Ingredients

- 2.2 pounds of corn masa made with MASECA® Yellow corn masa flour
- 2 tablespoons of olive oil
- 14 ounces of white fish fillet
- ½ cup of olive oil
- 1 tablespoon of garlic, minced
- 4 tablespoons of onion, minced
- 2 tablespoons of parsley, minced
- 6 roasted Roma tomatoes, without seeds and diced
- ¼ cup of olives minced
- 2 tablespoons of capers minced
- 1 cup of black refried beans
- 4 pickled jalapeño peppers
- 2 limes, sliced

Preparation

1. Knead the corn masa with a little bit of water if it looks dried.
2. Divide the masa in 32 masa balls. Place each masa ball in a tortilla press between two sheets of plastic and press lightly to form a small thick tortilla.
3. Heat skillet or griddle at low heat and cook each tortilla for 3 minutes on each side, making sure not to burn them.
4. Remove from heat and pinch the edges to create a ridge and form the sopes.
5. Finely chop the fish fillets.
6. In a hot pan, add oil and cook garlic, onion, and parsley. Add the fish and sauté for a few minutes.
7. Add tomatoes, capers, and olives. Cook at low heat until all the liquid has evaporated.
8. In a bigger pan, heat some oil and lightly fry the sopes until golden brown. Place them on a paper napkin to absorb excess oil.
9. Spread warm refried beans on the sopes, cover with the fish minilla and garnish with pickled jalapeños and lime slices.