



Three Meat Sopes

Ingredients

SOPES:

- 2 cups of MASECA® Antojitos corn masa flour
- 1 ¼ cups of warm water
- Vegetable oil

MEATS:

- 1.1 pounds of chicken breast
- 1.1 pounds of flank steak
- 1.1 pounds of pork loin
- 5 tablespoons of oil
- 2 onions
- 4 serrano peppers, sliced
- 3 Roma tomatoes, chopped
- 1 can of refried beans
- 2 avocados, sliced
- ½ lettuce, finely shredded
- Salt and pepper to taste
- Mexican Table cream

Preparation

Sopes:

1. Mix MASECA® Antojitos corn masa flour with water. Using your hands, knead for 2 minutes until you form a soft and uniform dough.
2. Divide masa in 10 portions, form thick tortillas and cook in a griddle with a little of oil. Immediately after cooking, press around the edges with your fingertips to form like a small plate.

Meats:

1. Cook chicken breast with salt and shred. Set aside.
2. Marinate flank steak and pork loin with pepper and salt. Cook separately to your liking. Cut meats in slices or small cubes and set aside.
3. In a hot pan, add 4 tablespoons of oil and sauté onion for 2 minutes. Add peppers and tomatoes. Season with salt and pepper to taste.
4. Add all 3 meats and mix with tomatoes and peppers.
5. In a hot pan, add a tablespoon of oil and heat refried beans.
6. Spread beans on each sope and add a tablespoon of the 3 meats dish.
7. Serve with lettuce, cream, and slices of avocado.