



# Chilaquiles with habanero sauce

## *Ingredients*

- 20 tortillas made with MASECA® Nixtamasa corn masa flour
- 1 pound of flank steak
- ½ cup of oil
- 1 pound of tomatoes
- ½ red onion
- 2 garlic cloves
- 3 habanero peppers
- 34 ounces of water
- ½ red onion, thinly sliced
- 3.5 ounces of fresh cheese
- 4 tablespoons of table cream

## *Preparation*

1. Heat a pan and add oil. When the oil is hot, add the tortillas made with MASECA® Nixtamasa corn masa flour cut in triangles. Stir them until golden brown on both sides. When ready, drain excess oil and place on paper towels.
2. Boil tomatoes in water and roast two habanero peppers, garlic cloves, and half an onion on a griddle.
3. Blend the boiled tomatoes with the roasted chiles, onion and garlic; pour the mixture into a preheated pan over medium heat and add salt to taste.
4. Grill the meat to desire taste and keep it warm.
5. Add the fried tortillas to the hot sauce.
6. Serve on a plate with the flank steak, fresh cheese, sliced red onions, sliced habanero peppers, and cream.