



Crispy Fried Potato Tacos

Ingredients

Ingredients for the tortillas

- 2 cups of MASECA® corn masa flour
- 1 ½ cups of water
- ½ teaspoon of salt

Ingredients to serve

- iceberg lettuce, shredded
- tomatoes, diced
- jalapeños, sliced
- queso fresco, crumbled

Ingredients for the filling

- 2 pounds of potatoes, peeled
- 2 teaspoons of chicken or vegetable bouillon
- ½ cup of low fat milk
- 1 cup of Mexican style cheese, shredded
- cooking oil

Preparation

Instructions for the tortillas

1. In a large bowl, combine MASECA® corn masa flour, salt and 1 ½ cups of warm water. Mix with hands until a soft, smooth dough forms. If dough feels dry, add teaspoons of water (one by one).
2. Preheat comal or skillet over medium high heat.
3. Divide masa into twelve masa balls. Keep masa covered to avoid drying. Place a masa ball between two sheets of plastic and press in a tortilla press.

4. Cook each tortilla for 30 seconds on each side, turning the tortilla 3 times. Cover tortillas with a cloth napkins to keep soft and warm.

Instructions for the filling & tacos

1. Place potatoes in a large saucepan with enough water to cover. Boil for 20 minutes. Remove from heat.
2. Mash with potato masher, add bouillon, milk and continue mashing until mixed well. Set aside.
3. Heat about 2 inches of cooking oil over medium heat.
4. Fill each tortilla with 2 tablespoons of mashed potatoes and 1 tablespoon cheese. Fold and fry for 3 minutes on each side or until golden and crispy.
5. Transfer to a serving dish. Top with shredded lettuce, tomato, jalapeño slices and crumbled queso fresco.

Makes 12 tacos