



Refried Pork Beans Folded Taquitos

Ingredients

Ingredients for the corn tortillas:

- 3 cups of MASECA® Yellow corn masa flour
- 1 ½ cups of water

Ingredients for refried beans:

- 2 cups of refried pinto beans
- 3 slices of bacon, finely chopped
- ⅓ cup of chorizo
- ¼ cup of onion, finely chopped
- 1 garlic clove, minced
- 2 tablespoons of pickled jalapeños, chopped
- ¼ cup of Oaxaca cheese, shredded
- Salt to taste
- Oil for frying

Preparation

Instructions for the corn tortillas

1. In a large bowl, combine MASECA® Yellow corn masa flour and water, mixing until a soft, smooth dough forms. If dough feels dry, add teaspoons of water (one by one). Cover with a damp towel to prevent drying.
2. Divide dough into 24 portions. Roll into balls and keep covered. Press each masa ball into a 3-inch tortilla using a tortilla press.
3. Cook tortillas on a hot comal or skillet for 30 seconds per side. Keep tortillas warm and covered in a towel so they stay soft and flexible for folding.

Instructions for the refried beans & taquitos

1. In a skillet over medium heat, cook bacon until crispy.
2. Add chorizo and cook until browned.
3. Stir in onion and garlic. Cook until softened.
4. Add refried beans and mix until creamy. Stir in jalapeños and cheese. Taste and adjust salt. Set aside and let it cool slightly. For a more uniform consistency, an immersion blender can be used to blend part of the mixture
5. Spread 1 tablespoon of refried bean mixture onto one half of each warm tortilla. Fold into a half-moon. Gently press to seal.
6. Heat a skillet over medium heat with a thin layer of oil. Place tacos in a single layer.
7. Cook for 2 minutes per side until lightly golden and edges are slightly crisp.
8. Serve warm with avocado salsa, lime wedges, and sliced radishes.

Serves: 24 mini tacos