

Tamales de Queso y Chile Verde



Ingredients

- 1 1/2 cup of finely ground SANTITAS® Cilantro Lime Tortilla Chips
- 1/2 cup TOSTITOS® Salsa Verde
- 1 1/2 cup yellow masa harina corn flour
- 1/2 tsp. baking powder
- 1/4 cup melted butter
- 1 3/4 cup boiling hot chicken or vegetable stock
- 1/4 cup diced onions
- 1 poblano pepper, diced
- 1 jalapeno pepper, chopped
- 3 cloves garlic, chopped
- 1 can (4oz.) green chiles
- 10 large dried corn husks for tamales, soaked in water for one hour
- 1 lb. grated pepper cotija cheese

How to make it

1. In the bowl of an electric mixer combine the ground Santitas®, masa harina, salt and baking powder and mix until well combined.
2. In a sauce pot, combine the stock, butter, onion, peppers, chiles, Tostitos Salsa Verde and bring to a boil.
3. On medium speed add the butter/stock/chile mixture, increase the speed until it forms a dough and then turn speed up to high for about 2 minutes until the masa is light and fluffy.
4. Lay out 8 corn husks and divide the masa between them.
5. Spread the masa out into a 5-inch square stretching from the broad edge of the corn husk 3/4 way to the top and centered from side to side. Make sure the thickness is even.



PREP
TIME
40 min



COOK
TIME
45 min



TOTAL
TIME
85 min



SERVING
4 Servings

Made with



SANTITAS® Cilantro Lime

6. Place about 1/4 cup of grated cheese in your hand and squeeze it into a 4-inch-long log. and place in the center, then roll one edge over the top, gently pull the corn husk away and roll the other side over so that they overlap masa on masa. Roll the corn husk up and then using a thin strip of corn husk tie the top of the tamale off about 2 inches from the top. Repeat until all tamales are formed.
7. Gently steam the tamales for 15 minutes, turn the heat off and let rest for 10 more minutes before serving, garnished with avocado, lime pickled onions and a little grated cotija cheese if desired.