

Tamales de Queso y Chile Verde



Ingredients

- 1 ½ cups of finely ground SANTITAS® Cilantro Lime
- 1/2 cup TOSTITOS® Salsa Verde
- 1 ½ cups yellow masa harina corn flour
- 1/2 tsp baking powder
- 1/4 cup melted butter
- 1 ¾ cups boiling hot chicken or vegetable stock
- 1/4 cup diced onions
- 1 poblano pepper, diced
- 1 jalapeño pepper, chopped
- 3 cloves garlic, chopped
- 1 can (4 oz) green chiles
- 10 large dried corn husks for tamales, soaked in water for one hour
- 1 lb grated pepper cotija cheese

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
40 min	45 min	85 min	4

Made with



SANTITAS® Cilantro Lime

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.

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.