

# Corn Tostadas

DELICIOUS - YUMMY- USE ANY TOPPINGS



## INGREDIENTS

130 grams corn masa  
(approx. 1 cup)  
1/3 cup water  
Pinch of salt



## DIRECTIONS

Combine the masa & salt and slowly drizzle in the water mixing as you go. Preferably with your hands. Make sure to go add the water slowly. Continue to mix until it feels like Play-Doh. If too wet add a smidge more masa, too dry, add a smidge more water until you get the right consistency.

Let sit for 15 minutes for the water to be fully incorporated into the masa, cover the dough to keep from drying out.

Using a pan (preferably cast iron) and set on medium high.

Press and roll out as thin as you can either by hand or using your tortilla press. My size is about 4 inches diameter.

Place on the hot pan for 2-4 minutes until you see a slight charring, flip over and do the same on the other side. Place the cooked tostadas on a baking sheet.

Once all the masa is done, you may top with any meat of choice. My favorite is Pork Carnitas. You can use steak, chicken, pork, ground or shredded (cooked), refried beans. Cover with cheese and any other toppings that go in the oven. Place in the oven on Broil for 5-10 minutes until hot and bubbly.



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