

## Gorditas

For the filling:

1 lb. Ground Beef

½ Yellow Onion Diced

1 Tbsp. Chopped Garlic

2 Tbsp. Cumin

¼ Cup Lime Juice

½ Cup Shredded Mozzarella

2 Tbsp. Cilantro Washed & Chopped.

Salt & Pepper to taste

Brown beef in sauté pan. Add onion & garlic. Cook until caramelized. Add cumin & lime juice.

Season with salt & pepper. Allow to cool. Fold in cheese & cilantro.

For the Gorditas:

3 Cups Maseca

2 Cups Warm Water

¼ tsp. salt

Mix all ingredients. Knead until smooth dough. With wet hands, roll dough into ball. Form hole into center of dough. Fill with beef filling. Smooth over filling with dough. Place filled ball between plastic bag. Press ball out to until flat disk. Don't over press.

Place on 400° well oiled skilled . Brown on both sides. Enjoy with shredded lettuce, sour cream & Pico.