

## Homemade Corn-Spinach Tortillas, makes 15-18

1/2 cup fresh spinach, packed  
1/2 cup water  
2 cups instant corn masa powder (MASECA)  
1/2 teaspoon sea salt  
1 cup hot water

Blend spinach and 1/2 cup water. Set aside.

Combine Maseca, salt, hot water and blended spinach. Mix thoroughly two minutes until a soft dough forms. If dough feels dry, add a couple of teaspoons of water one at a time.

Divide dough into 15-18 balls approximately one ounce each. Cover with a damp cloth to keep dough soft and moist.

Use a tortilla press with two sheets of thick plastic wrap or parchment paper. Place each ball between the two sheets of plastic or parchment and press gently to form a tortilla.

Heat the skillet or griddle on medium-high heat. Carefully peel off tortilla from the plastic wrap. Cook each tortilla for 30 seconds on each side, turning the tortilla three times. Cover tortillas with a clean cloth napkin or tortillero to keep them soft and warm.

Makes 15-18 street taco-tortillas

### **Guacamole** (tortilla filling)

3 avocados, peeled, seedless (keep seeds aside) and mashed  
1/4 cup red onion, chopped  
1/4 cup Roma tomato, chopped  
1/4 cup cilantro, chopped  
1 Serrano chile, seedless and chopped  
2 fresh limes, juiced  
Sea salt, to taste  
Crumbled Cotija cheese, optional

In a bowl mix well all ingredients together. Add avocado pits.  
Cover tightly with plastic wrap. Keep refrigerated.  
Crumble with Cotija cheese before serving.