



Beans with Arriero Beans Huarache (large oblong thick stuffed corn tortilla)

Category: Main Course, Pork, Sauces, Beans

Bring the flavors of Mexico to your table with that delicious huarache.



Preparation
time
30 min.



Difficulty
Low



Portions
4 personas



Ingredients

- 2 tazas de Salsa Arriera La Costeña®
- 1 cup Water
- 3 g Salt
- 3 cups Large pork skins
- 1/2 cup Vegetable oil
- 1/2 cup Chopped white onion
- 1 lata de Frijoles Bayos Refritos La Costeña®
- 400 g de Tortilla dough
- 4 cups Crumbled Queso fresco cheese
- 2 cdas Chopped cilantro



Preparation time

1. In large pot place Salsa Arriera La Costeña® sauce and water. Season with salt. Mix and boil. Add pork skins and mix.
2. Heat 3 tablespoons oil in skillet. Add 2 tablespoons chopped onion until lightly Brown. Add Frijoles Bayos Refritos La Costeña® beans; fry.
3. Shape huaraches [sandal shape] with tortilla dough. Cook on both sides. Pinch huarache edge.
4. Heat 2 tablespoons oil in large skillet. Fry huaraches; spread Frijoles Bayos Refritos La Costeña® beans on them. Add arriero pork skins. Sprinkle queso fresco cheese, chopped onion and chopped parsley.
5. Cover with Salsa Arriera La Costeña®.