




Chilacayotes stuffed with huitlacoche

Category: Vegetarian, Vegetables, Specialities

Are you looking for a different and delicious Mexican recipe? This is the best option!

 Preparation
time
30 min.

 Difficulty
Low

 Portions
4 personas



Ingredients

- 4 Chilacayotes
- 1 cup Huitlacoche La Costeña®
- 1 cup Queso fresco cheese in cubes
- 1 tbsp Chopped epazote herb
- 4 tbsps Crema de Elote La Costeña®
- Salt and pepper to taste
- 1/2 cup Fried tortillas in small squares



Preparation time

1. Hollow chilacayotes out. Chop pulp. Set aside.
2. Mix chopped pulp, two tablespoons Huitlacoche, queso fresco cheese, epazote, and two tablespoons Crema de Elote soup. Season with salt and pepper.
3. Stuff chilacayotes with above mixture. Cook chilacayotes in water bath for 20 minutes.
4. Prepare sauce heating the remaining Huitlacoche, Crema de Elote soup and epazote.
5. Serve a little sauce, a chilacayote accompanied with fried tortillas.