



Baked tamales cazuela

Category: Main Course, Sauces, Beans, Tamales

Much appetite? Then this recipe will be very useful.



Preparation
time
20 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 4 pieces Tamal Verde La Costeña®
- 4 pieces Tamal Rojo La Costeña®
- 1 can Frijoles Bayos Refritos La Costeña®
- 1 bottle Salsa Verde La Costeña®
- 2 tbsps Epazote herb
- 1 piece Hoja santa
- 1/2 cup Shredded Oaxaca cheese
- 3 tbsps Sour cream



Preparation time

1. Cut each tamal in three parts. Place three different flavor parts on bottom of pot.
2. Mix Frijoles Bayos Refritos beans and Salsa Verde sauce. Once mixed, pour half portion over tamales; then put epazote and hoja santa. Place the other tamales pieces, pour the other half remaining portion of bean sauce. Cover with cheese and cream.
3. Bake at 180°C for 20 minutes.