Mexican Cuisine

FLAUTAS DE PAPA

Ingredients:
1. Corn tortillas
2. Potatoes
3. Knorr / Caldo de pollo seasoning
4. Corn oil
5. Water
6. Cheese (4 blend mexican)
7. Crema
8. Queso fresco
9. Lettuce
10. Chicken stock
11. tomato
12. Onion powder
13. Garlic powder
14. Chicken legs

Steps:
1. Place water and chicken stock in a pot and put the heat on medium high.

2. While it is heating up, cube the potatoes into small chunks.

3. Put the potatoes in the pot and season with Knorr. Let it cook until potatoes are tender to the touch.

4. While potatoes are cooking, heat oil in a pan. Lightly fry the tortillas until they are soft and put them to the side.

5. Once potatoes are cooked, use a slotted spoon and remove them from the liquid into a bowl. Take a fork and then break down the potato.

6. Take a separate pan and cover the bottom of the pan with oil on medium high heat.

7. Put the mashed potatoes in the tortilla, put cheese on top, and roll it tight.

8. Once oil is hot, place flautas fold down and let them cook until golden brown and then flip.

9. Once both sides are golden brown, take them out and put them on a plate on top of a paper towel.

10. Plate flautas and top them with lettuce, tomato, crema, and queso.

ARROZ MEXICANO

Ingredients:
1. Mahatma Rice
2. Knorr/ Caldo de pollo seasoning
3. water
4. Salt
5. tomato
6. tomato sauce
7. garlic
8. onion
9. Cilantro

Steps:
1. Heat oil in a pot on medium high

2. Cut 1/4 onion and 1 tomato

3. Cook onion until it is slightly translucent

4. Put in cup of rice and wait for it to toast/ get slightly brown.

5. Put in tomatoes, stir a bit, then add 1/2 a can of tomato sauce and wait another minute

6. Put in 2 cups of water, add salt, and knorr to taste, and add 1 garlic clove cut in half

7. Put lid on and wait for 30 minutes, but stir occasionally.

8. Once rice is almost done, take it off from the heat.

9. Right before you serve, mix in a bit of cilantro (optional).