

CORN TORTILLAS with PINEAPPLE SALSA



CORN TORTILLAS (makes 6)

INGREDIENTS:

- 1 cup masa corn flour
- About 3/4 cup lukewarm water

INSTRUCTIONS:

1. Combine masa and water in a bowl and mix with a spatula or fork to combine. Then use your hands to mix the dough into a ball. If it is crumbly, add a few drops of water until it no longer sticks to your hands, and it forms a ball. Divide the dough into 6 golf-sized balls. Cover the balls with a damp paper towel as you work, so that they don't dry out. Press the dough into tortillas using a tortilla presser, heavy pan, or rolling pin. If using a tortilla press, it can be helpful to cut a zip-top bag in half and place the dough in-between, so it doesn't stick to the press.
2. Heat a flat skillet (or pan you would use to make pancakes) to medium heat. If needed, coat with oil so the tortillas don't stick. Add the tortillas and cook a couple minutes on each side, until you see a couple of dark spots. Wrap in foil to keep warm.

PINEAPPLE SALSA

INGREDIENTS:

- 3 cups diced fresh pineapple (about 1 medium)
- 1 red bell pepper, chopped
- 1/2 cup chopped red onion (about 1/2 small onion)
- 1/4 cup chopped fresh cilantro
- 1 medium jalapeño*, seeds and ribs removed, finely chopped
- 3 tablespoons lime juice (from about 1 1/2 limes), or more if needed
- 1/4 teaspoon fine sea salt

INSTRUCTIONS:

1. Prep all of the ingredients and combine in a bowl using a spatula.

TIP

Line the tortilla press with a gallon-sized zip-top bag so that the dough doesn't stick to the press. Cut the sides open using a pair of scissors before you start.

NOTES

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