



DOS MANOS KITCHEN

PUPUSAS SALVADOREÑAS

PAPUSAS

2 cups masa
1 3/4 cups water (maybe a splash more)
pinch of salt
1 1/2 cups shredded mozzarella
1/2 cup ricotta cheese

REPOLLO EN VINAGRE

1/2 cup vinegar
2 cups water
1 tbsp sugar
1 tbsp salt
1 tsp oregano
1 tsp chili flakes (optional)

cabbage, sliced in discs
onions, sliced
carrots, sliced
jalapeño, sliced (optional)

SALSA

3 red tomatoes
1/2 red onion
1/2 tsp. oregano
1/4 tsp. cumin
1 clove garlic, chopped
1/2 cup water
salt to taste

TO MAKE REPOLLO EN VINAGRE

Mix the first 6 ingredients for repollo en vinagre in a small pot. Bring to a boil. Once boiling immediately turn off. Add cabbage, onions, carrots and jalapeño. Let mixture rest

TO MAKE THE SAUCE

Heat 1 tbsp oil in a sauce pan. Add one chopped onion, stir, then add one minced clove of garlic. Dice 2-3 tomatoes and add to saucepan. Add 1/2 cup water, 1/2 tsp oregano, 1/2 tsp salt, and 1/4 tsp cumin. Cook on medium heat until sauce begins to bubble, reduce to low heat and simmer for 10-15 minutes.

TO MAKE THE PUPUSAS

Stir mozzarella and ricotta until combined, set aside. In a mixing bowl combine the masa with 1 3/4 cup water. Use hands for easiest mixing! (Dough should mold into a ball without losing form. Form dough into baseball sized balls). Once ball forms coat your palms with oil and pat down ball until it is the shape of a very thick pancake. Hold pupusa in one hand. With other hand make a fist, use it to shape dough into a bowl. Fill with golfball sized cheese mixture. Pinch the top of the dough over the cheese mixture to enclose it into a ball (again). Coat palms with oil (again) and pat ball down until it resembles a very thick pancake (again). Heat skillet over medium heat. Once hot place each pupusa onto skillet. Cook for 3 minutes on each side.

Layer pupusa, strained repollo and the salsa. Fold into a loose taco shape and chomp.

Disfruta!