

Tostitos



WHAT YOU'LL NEED

- 1 1/2 Cup Finely ground Tostitos® Hint of Chile Lime Flavored Tortilla Chips
 - 1 1/2 Cup Yellow masa harina corn flour
 - 1/2 Tsp Kosher salt
 - 1 1/2 Tsp Baking powder
 - 1/4 Cup Melted butter
 - 1 3/4 Cup Boiling hot chicken or vegetable stock
 - 1/4 Cup Diced onion
 - 1 Poblano pepper, diced
 - 1 Jalapeño pepper, chopped
 - 3 Cloves garlic, chopped
 - 1 Can (4 oz.) Hatch green chiles
 - 10 Large dried corn husks for tamales, soaked in water for one hour
 - 1 lb. Grated pepper jack cheese
- Optional for Garnish:**
- 1 Avocado, sliced thinly
 - 1/4 Cup Grated Cotija cheese

DIRECTIONS

1. In the bowl of an electric mixer combine the ground Tostitos®, masa harina corn flour, salt and baking powder then mix until well combined.
2. In a sauce pot, combine the stock, butter, onion, peppers, chiles and bring to a boil.
3. On medium speed add the butter/stock/chile mixture, increase the speed until it forms a dough then turn speed up to high for about 4-5 minutes until the masa is light and fluffy.
4. Lay out 8 corn husks and divide the masa among them.
5. Spread the masa out into a 5-inch square stretching from the broad edge of the corn husk 3/4 way to the top and centered from side to side. Ensure that the thickness is even.
6. Place about 1/4 cup of grated cheese in your hand and squeeze it into a 4-inch-long log and place in the center, then roll one edge over the top, gently pull the corn husk away and roll the other side over so that they overlap masa on masa. Roll the corn husk up and using a thin strip of corn husk tie the top of the tamale off about 2 inches from the top. Repeat until all tamales are formed.
7. Gently steam the tamales for 15 minutes, turn the heat off and let rest for 10 more minutes before serving, garnished with avocado, lime pickled onions and a little grated Cotija cheese if desired.

• GO TO TOSTITOS.COM FOR MORE RECIPES •

smartlabel



Scan here for more food information or call 1-800-952-4477

Tostitos

® BRAND

guaranteed fresh
until printed date

**HINT OF
CHILE LIME
• FLAVORED BITE SIZE ROUNDS •**



SERVING
SUGGESTION



TORTILLA CHIPS

NO ARTIFICIAL
FLAVORS
• • • • •
NO COLORS FROM
ARTIFICIAL SOURCES

NET WT. 11 OZ. (311.8 g)



Nutrition Facts

11 servings per container
Serving size About 21 chips (28g)

Amount per serving
Calories 150

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 140mg	6%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	5%
Total Sugars 0g	
Protein 2g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.3mg	0%
Potassium 80mg	0%

Not a significant source of added sugars.
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CORN, VEGETABLE OIL (CORN, CANOLA, SOYBEAN, AND/OR SUNFLOWER OIL), AND LESS THAN 2% OF SALT, CHILI PEPPERS, CORN MALTODEXTRIN, CORN SYRUP SOLIDS, CITRIC ACID, POTASSIUM SALT, YEAST EXTRACT, ONION POWDER, SUGAR, CHEDDAR CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES), SOUR CREAM (CULTURED CREAM, SKIM MILK), TOMATO POWDER, SPICES, NATURAL FLAVORS, LIME JUICE, RED AND GREEN BELL PEPPERS, GARLIC POWDER, SKIM MILK, AND PAPRIKA.
CONTAINS MILK INGREDIENTS.

FRITO-LAY, INC.
PLANO, TX 75024-4099
© 2022 FRITO-LAY
NORTH AMERICA, INC.



Find us on
Tostitos.com

Visit our website @ fritolay.com

