

## Pupusas

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### Ingredients:

- Fresh moringa
- 4 cups masa harina (corn flour) white or yellow (more or less)
- 3 ½ - 4 cups water
- ½ tsp salt
- +- 1 tsp sugar
- 2 Tablespoons softened butter

Place flour, salt, sugar, and butter in bowl. Slowly add water, mixing with your hands. Should feel like soft play dough. Add more water if too dry; more flour if too wet. Set aside.

### Filling:

- Mix together in another bowl cooked shredded chicken or pork, chopped onions, minced garlic and chopped tomatoes, chopped fresh moringa leaves, shredded mozzarella cheese. No set amounts, just eyeball it!
- Form golf ball sized portions of dough into palm of your hand. Pat into a disc (like making homemade tortillas). Scoop about 1 TBSP filling into the center of the dough. Cover with another flattened disc. Seal the edges.
- Fry in hot oil over medium heat. Cook about 2-4 minutes on each side. Flip when the edges are set and the bottom is lightly golden. Serve with slaw salad

### Slaw Salad

- Shred cabbage and carrots together. Mix with ketchup and sour cream. Again, no set amounts, just eyeball it!

