



Tortitas de Arroz (Serves 4)

Ingredients:

8 oz. of rice
2 cloves of garlic, minced
½ onion diced finely
1 tablespoon of parsley
1 tablespoon of oregano
1 tablespoon salt
½ teaspoon of pepper
3 eggs
½ cup of milk
½ cup of flour
¼ teaspoon of pepper
1 teaspoon of chicken consume
Bread crumbs
Vegetable oil for frying

Begin by boiling the rice in salted water. When the rice is ready, mash the rice to make a mashed rice mixture. Then mix in 2 eggs. After the eggs are mixed, add the garlic, onion, parsley, oregano, and pepper. Mix thoroughly.

Then form rice patties from the mixture. If you like you can add meat into the middle of the patty such as seasoned ground meat and vegetables. The ingredients in the rice mixture can also be changed based on your taste. Set aside the rice patties.

Mix the milk and 1 egg in a bowl with a whisk. In the next bowl, mix the ½ cup of flour, ¼ teaspoon of pepper, and 1 teaspoon of chicken consume. In a third bowl, place the small bread crumbs. Pass the patties first through the flour mixture by coating all sides, then through the milk and egg mixture and lastly through the bread crumbs.

Heat a frying pan with a small amount of vegetable oil. Place the patties in the pan and fry on both sides until light golden brown. Serve.

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