



Tortitas de Papa (Serves 4)

Ingredients:

1 ½ lb of potatoes
½ onion diced finely
1 tablespoon of parsley
1 tablespoon salt
1 egg
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 potatoes with salt and water. When the potatoes are ready, mash the potatoes. Then add the onion, and parsley. Mix thoroughly.

Then form potato patties from the mixture. The ingredients in the potato mixture can also be changed based on your taste. Set aside the potato 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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4a Ave Sur No.1, La Antigua Guatemala, Phone (502) 7832 5274