



Tamale

SERVINGS 4 **PREP TIME** 15 mins **COOK TIME** 40 mins

INGREDIENTS

Marinade

- 1 cup chives
- 1/2 cup broth
- 1 garlic clove
- 1 tbsp paprika
- 1/4 cup cilantro
- 1 tsp salt

For The Masa (Dough)

- 2 cups precooked cornflour
- 2 1/2 cups broth
- 1/2 tsp salt

For The Hogao

- 2 cups scallions
- 2 cups onion

- 2 cups tomato
- 1/2 tsp salt
- 1/2 tsp paprika
- 1/2 tsp turmeric
- 1/2 tsp pepper

For The Tamale (For 1)

- 1 **La Fe Banana Leaves**
- 2 tbsp Masa
- 1 tbsp raw peas
- 2 chicken drumsticks or 1/2 cup jackfruit
- 2 slices raw carrot
- 2 slices raw potato
- 1/2 cup hogao

DIRECTIONS

1. In a blender, add the ingredients in to make the marinade and mix it. Once blended marinate the chicken and jackfruit and put it to the side.
2. Add all the ingredients in for the masa (dough) to a bowl and mix together.
3. On a medium-low heat saute the scallions, onion, and tomato for 10 minutes. Add the salt, paprika, turmeric, and pepper while sauteing.
4. Time for the Tamale. Start off with heating up the La Fe banana leaves on the stove until soft. Once soft add in the Masa, raw peas, chicken or jackfruit, raw carrot, raw potato, and the hogao in the center of the leaf. Fold the leaf in on all sides, roll in extra leaf and tie tamale up with kitchen twine.
5. Add 1 inch of water to a deep pot; place a steamer basket in the pot. Add the tamales upright (closed-end down) in the basket. Bring the water to a boil over medium-high heat; cover and steam the tamales for 25 minutes, adding more water as needed.
6. Remove the tamales from the steamer and let stand for 5 minutes. Once severed open up the leaf to eat. Enjoy!