



# DESSERT OF GUAVA AND MARSHMALLOWS

## INGREDIENTS

- 1/2 cup of butter (1 stick)
- 40 medium marshmallows
- 1 packet of Marias style cookies  
(ground up)
- 4 peeled apples, cut into small cubes
- 12 guayabas cut into small cubes
- 1 cup of sour cream

## DIRECTIONS

1. Over medium heat melt your butter and marshmallows until smooth. Turn off your heat and add your sour cream.
2. Stir your mixture and add your chopped apples and guayabas. Set aside
3. In a container place a layer of grounded up cookies . (Maria style) Pour your fruit mixture on top of your cookie layer.
4. Refrigerate for two hours then serve!



## NOTAS

- Las guayabas frescas no son necesarias, se puede sustituir por una lata de guayaba o agrega más manzanas en lugar de guayabas.
- Si no encuentra galletas Marias puede usar Graham cracker para la base.



## INGREDIENTES

- 2 chicken breasts, shredded
- 5 ripe tomatoes
- 2 serrano peppers ( for salsa )
- 2 poblano peppers asados peeled and without seeds
- 1 can of corn approximately 1 cup
- 1 cup of sour cream, manchego, oaxaca, or chihuahua cheese
- ¼ cup of onions chopped
- 2 knobs of garlic
- Approximately 12 tortillas



# PASTEL AZTECA

## DIRECCIONES

### *Preedimiento:*

1. Salsa- Cook you tomatoes, peppers, and garlic on medium heat. Once they are cooked, blend them together with a touch of salt and pepper.
2. Pastel: In a pan, the tortillas are browned for a very short time (they are passed through oil) and placed in a mold.
3. A layer of tortillas is placed, followed by the shredded chicken, the corn grains, the chopped onion. Finally, add the cream then top with the sauce.
4. Repeat the layering 2-3 times until mold is filled. Once filled add your desired cheese on top
5. It is baked in the oven at 350 F for 20 to 25 minutes until the cheese is golden.