



BRAND MASALE

COLOMBIAN SPICY **AREPAS**

Cook Time **10**

Prep Time **5**

Serves **4**



Ingredients

Masa harina flour	1 cup
Ricotta cheese	1 cup
Salt	1/8 teaspoon
Water	3/4-1 cup
Oil	3 teaspoon
Onion, sliced thin	1
Bell pepper, sliced thin	1
Small chili pepper, sliced	1
corn kernels	1/2 cup

Ingredients (Contd.)

Salt	To taste
Bawa Brand Black Pepper Powder	
1/2 teaspoon	
Spicy chili oil (Optional)	1 teaspoon

Preparation

Step 1

Combine masa harina flour, cheese, salt, and half of the water together in a large mixing bowl. Mix well and slowly add more water until the dough is formed and pliable but not too wet or it will be mushy after cooking.

Step 2

Heat oil in a large pan to medium-high heat. Form dough into small 1/3 cup size balls and then flatten into a cake. Cook arepas in oil until lightly crispy and golden, about 3-4 minutes each side.

Step 3

Top with a smear of ricotta cheese and Spicy Roasted Vegetables.

Step 4

For the Spicy Roasted Vegetables, heat oil in a medium frying pan. Add onion, bell peppers, chili pepper, and corn and cook until soft, about 5-6 minutes. Add salt and the Bawa Brand Black Pepper Powder and a small amount of chili oil (if using).

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