INGREDIENTS

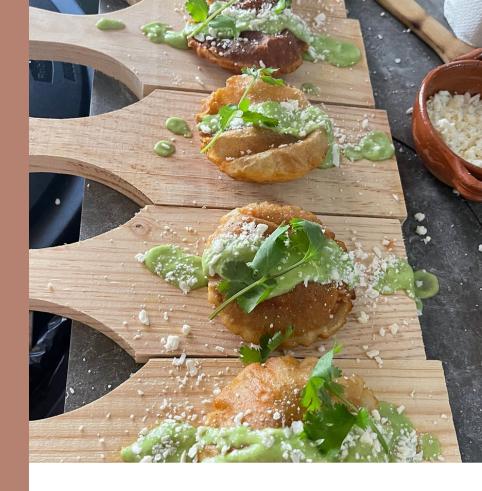
1 tbspoon chopped cappers

2 thspoons chopped olives

salt and pepper

INSTRUCTIONS

- tomatoes, garlic, onions, cappers, bayleaf, season with salt and pepper, add the white wine and the tomato
- until it is shredded. Continue
- tortillas, make a round balllike the
- paper towels.
- puffed masa by cutting the edges just
- 6. Stuff with the fish minilla, serve with fresh cheese, cream and salsa.



Infladitas de Minilla



4-5 servings 25 minutes



Minilla is a preparation made with fish, has a strong Spanish influence and is commonly used in street food dishes.

Notes