



# GUATEMALAN DOBLADAS

## Ingredients

- 1 small red pepper
- 1 small onion
- 1/2 teaspoon pepper
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 10 flour tortillas
- 1/4 cup olive oil
- 1 chicken breast

## Optional Ingredients

(for topping)

- 1 small onion
- Tomato sauce
- Guacamole
- Parsley
- Queso seco (crumbling cheese)

## Directions

1. Finely chop the red bell pepper and chicken breast. Heat some olive oil in a medium to large pan, and cook adding the onion, pepper, salt and garlic powder.
2. Once the stuffing is ready, soften your tortillas by putting them on a grill for 1 minute. Once they are soft, add the stuffing mixture to the tortillas and fry them in a separate pan with the remaining olive oil.
3. Once they turn a golden color, take them out of the oil and dab off the excess oil.

### \*Optional:

To top off your dobladas, chop onion and parsley. Add a spoonful of guacamole and tomato sauce to each doblada, then garnish with onion, parsley and fresh queso seco. Enjoy!