

## CHECK OUT THE INGREDIENTS AND DIRECTIONS TO COOK REVUELTAS PUPUSA

**Revueltas pupusa** are a type of Salvadoran pupusa which are made with a corn dough base that are stuffed with a combination of things like pork/chicken, beans and cheese. These pupusas are fried or grilled and then served with a tomato salsa or a cabbage slaw to make it taste even better. Sounds quite appealing, right? Well, if you also wish to make this dish but don't know how to, then you need not to worry as we got your back.

As you scroll down, you will find out complete details on how to make this dish, including the list of all the required ingredients and detailed directions to make it. So keep reading below to find out all the information about it.

So before we start with the list and procedure, you just note a few points related to it.

1. *The Prep Time*- Almost 10 minutes
2. *Cook Time*- 45 minutes
3. *Total Time*- 55 minutes
4. *Number of Servings*- 12

Now, the Ingredients needed to make it are:

1. 1 lb ground chicken breast
2. 1 tbsp of vegetable oil
3. ½ small onion (diced)
4. 1 clove of garlic (minced)
5. 1 medium green pepper (minced and seeded)
6. 1 small tomato (finely chopped)
7. ½ tsp of salt
8. 5 cups of instant corn flour (masa harina)
9. 6 cups of water
10. ½ lb low-fat mozzarella cheese (properly grated)

And the Directions to make **revueltas pupusa** are as follows:

1. Firstly, heat the oil in a big non-stick pan. Then, add chicken and saute it until the chicken turns white. Keep stirring the chicken to make sure that the chicken is evenly cooked.
2. Then, add onion, garlic, green pepper, tomato and salt and mix it well. Now cook this over medium heat until the mixture is properly cooked (to a minimum internal temperature of 165 degree F). Now, remove the pan from the stove and put the mixture in a bowl. Now, cool it in the refrigerator.
3. While the mixture is cooling inside, in a big mixing bowl, place the corn flour and stir enough water in it to make a still and tortilla life dough.

4. Now, when the chicken mixture is cooled, mix some cheese in it.
5. Now, divide the dough that you made in 24 portions. Using your hand, roll the dough into small balls and press a hole in each of the balls using your thumb.
6. Then, put about a tablespoon of chicken mixture in the holes that are formed in each ball. Now, fold the dough over to totally enclose it and press the ball out to form a disk using your palms.
7. Now, in a hot iron skillet, cook the pupusas on each side until they turn golden brown.
8. And as your pupusas are ready, serve hot with Encurtido Salvadereno.

Actually, this tasty Salvadoran dish, **revueltas pupusa**, is often paired with a traditional cabbage salad which is called Encurtido Salvadoreno. So we have also mentioned the Ingredients and the Directions to make this salad. So check out below.

#### Ingredients for Encurtido Salvadoreno:

1. 1 medium head cabbage (chopped)
2. 1 small onion (sliced)
3. 2 small carrots (grated)
4. ½ tsp dried flakes of red pepper (optional)
5. ½ tsp oregano
6. ½ cup of water
7. 1 tsp salt
8. 1 tsp olive oil
9. 1 tsp brown sugar
10. ¼ cup of vinegar

#### Directions to make it:

1. Firstly, blanch the chopped cabbage in the boiling water for almost 1 minute and then discard the water.
2. Then, place the cabbage in a large size bowl and add sliced onion, grated carrot, red pepper flakes, oregano, olive oil, brown sugar, salt, vinegar and water in it.
3. Then, refrigerate this for at least 2 hours before you serve it.
4. And finally, serve it with Pupusa Revueltas to make it taste better or even as a side for other dishes.

#### **Conclusion**

**Revueltas pupusa** is a great Salvadoran dish infused with a combination of things like chicken, cheese, onions etc. This dish is mainly served with Encurtido Salvadereno, which is basically a salad of cabbage that makes its taste a lot tastier. So if you haven't tried it out yet, follow the directions that are mentioned above and get yourself a taste of it.

