



## CHEESE TAMALES BITES

Tamales are a tradition that usually involves the whole family. Soft masa, perfectly seasoned filling, all made by hand using recipes passed down through generations, then assembled and wrapped in a sustainable wrap before being steamed. And while making tamales by hand can be a long process, all you have to do to enjoy a taste of authentic Mexico is open the package, heat, and eat. Serve our Tamales as an entrée, a side dish or as an appetizer.



**20**

Minutes  
Prep Time



**ABOUT 15**

Minutes  
Cook Time



**6**

Tamale  
Bites

## INGREDIENTS

- 1-24 ounce pack of Del Real Foods® Cheese & Green Chili Tamales.
- 1-15 ounce pack of Del Real Foods® Refried Beans.
- Del Real Foods® Salsa de Molcajete Roja (Optional)
- Lettuce, Shredded
- Queso Fresco

## PREPARATION

1. Preheat oven to 350° F.
2. Smash up 1 by one Del Real Foods® Cheese & Green Chili Tamales.
3. Spray a muffin pan with cooking spray. Shape the mixture into small balls and place them into the molds.
4. Press the dough with your fingers and shape it.
5. Place in the oven for 15 minutes, until golden brown. While the tamale cupcakes are baking, heat Del Real Foods® Refried Beans according to package instructions.
6. Shred Lettuce and queso fresco.
7. Once the Cheese Tamale cupcakes are ready, top them with one spoon full of Del Real Foods® Refried Beans.
8. Garnish with Lettuce, Queso Fresco and Del Real Foods® Salsa de Molcajete (optional).
9. Enjoy!