



## CHICKEN TAMALES EN NOGADA

Soft masa, perfectly seasoned chicken, and rich red sauce are all made by hand using recipes passed down through generations, then assembled and wrapped in a sustainable wrap before being steamed. While making tamales can be a long process, all you have to do to enjoy is heat and eat.

### INGREDIENTS

2- 6ct Del Real Foods® Chicken in Red Sauce Tamales

1 Cup Pomegranate Seeds

1/2 Cup Chopped Parsley

SAUCE:

1 1/2 Cup Walnuts

3/4 Cup Milk

3/4 Cup Almonds

1/2 Cup Mexican Sour Cream

1/2 Cup Cream Cheese

1/2 Cup Goat Cheese

2 Oz Sherry

1 Tablespoon Sugar



**45**

Minutes  
Prep Time



**15**

Minutes  
Cook Time

### PREPARATION

1. Begin by soaking the walnuts and almonds in hot water for about 20 minutes. Remove the skins for a lighter sauce.
2. Blend the peeled nuts and the rest of the sauce ingredients until smooth.
3. Heat Del Real Foods® Chicken in Red Sauce Tamales according to package directions.
4. Place one tamale on a plate. Spoon nogada sauce over tamale.
5. Sprinkle pomegranate seeds and chopped parsley over the tamale covered in nogada.