

SOPES

Is a traditional Mexican dish consisting of a fried masa base with savory toppings.

The sopos are a small thick corn tortilla with a border around the edges. This last part is formed right after cooking the sopos when the texture is soft enough to allow you to pinch the edges to form the border. This border serves as a barrier to contain all the delicious toppings.

Sopes are more than just a food in Mexican culture. They are a symbol of identity and tradition. The preparation of sopos is a practice that has been passed down from generation to generation, preserving traditional techniques and recipes. In addition, sopos are a common dish in Mexican celebrations and festivities, such as national holidays.

Elena's Version

- Black beans/ refried pinto beans
- Iceberg lettuce
- Queso fresco
- Tomatillo Salsa
- Pickled red onion
- Sour cream
- Choice of protein: Shredded chicken or house made chorizo

Refried beans: onion, garlic, pickle jalapeno juice, manteca

Tomatillo salsa: tomatillo, onion, garlic, cilantro

Shredded chicken: heavy cream, onion, garlic

Housemade chorizo: pork, garlic, cumin, pepper, apple cider vinegar, coriander, ancho, guajillo chile