FOOD BANK OF NORTHEAST GEORGIA

PAPADZULES (MAYAN PUMPKIN SEED TORTILLAS)

Ingredients

Pepita Sauce

- **1½ cups** raw pumpkin seeds
- **2 cups** chicken broth
- **1 small** bunch epazote (or substitute cilantro)
- **1** clove garlic
- **½ tsp** salt



Tomato Sauce

- **2** Roma tomatoes
- **¼** onion
- **1** garlic clove
- **salt** to taste

Assembly

- **12** Corn tortillas
- **4** hard-boiled eggs, chopped

Instructions

1. **Toast pepitas**
   a. Toast pumpkin seeds in a dry skillet until they begin to pop.
2. **Blend sauce**
   a. Blend pepitas with broth, garlic, epazote, and salt until smooth.
3. **Simmer**
   a. Heat the sauce gently in a skillet until slightly thick.
4. **Make tomato sauce**
   a. Blend tomatoes, onion, garlic and simmer 5 minutes.
5. **Assemble**
   a. Dip tortillas in pepita sauce, fill with chopped eggs, roll, and plate.
6. **Finish**
   a. Spoon tomato sauce over top.