

## Guatemalan Garnachas

### Ingredients:

- ½ large onion, chopped
- 1 pound lean ground beef
- 2 large Idaho® Yukon Gold potatoes, chopped in cubes
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 pound prepared masa for tortillas
- oil for frying

### Toppings:

- 2 cups shredded purple cabbage
- 5 ounces queso fresco, crumbled
- 2 Roma tomatoes, chopped
- cilantro springs
- 1 ½ cup sour cream

### Directions:

1. In a large skillet heat 2 tablespoons of oil and sauté onion until tender. Add ground beef, potatoes, salt and pepper and cook until beef is browned and potatoes are tender. Set to the side.
2. Shape masa into 4-inch patties, pinching the edges up and shaping them in to ½-inch trim.
3. Place a deep frying pan over low-medium heat. Pour enough oil to fill ¼ of the way up.
4. When oil has reached 325°F, carefully place masa patties in the hot oil. Fry on each side for 90 seconds or until patty is golden. Remove from hot oil and place in a paper-towel lined dish. Repeat until all masa patties have been fried.
5. To assemble, place 3 tablespoons of ground beef mixture on top of each fried masa patty. Top with shredded cabbage, chopped tomato, cilantro, a dollop of sour cream and a sprinkle of queso fresco. Serve warm.