

Cheesy *Huauzontle* Seed Patties -

Tortitas de semilla de huauzontle con queso

Ingredients (for one dozen)

- 1 cup cooked *huauzontle* seed (photo next, left)
(if not available, use cooked quinoa, photo right)
- 2 eggs
- 1 cup shredded melting cheese,
(Oaxaca style, Chihuahua, mozzarella, etc.)
- ½ tsp salt, or to taste
- Vegetable oil, as needed



To serve: sauce of choice, such as *caldillo*, red mole or green sauce (homemade or commercial)

Separate egg yolks and whites. Beat egg yolks in a small bowl until uniform; set aside. Beat egg whites in another bowl, until foamy, then add reserved yolks, and lightly beat together (First photo below). Once uniformly mixed, add salt, cooked seeds and shredded cheese (second photo); incorporate everything by folding lightly, so the batter remains fluffy. In a large frying pan, pour enough oil to cover the bottom, and warm up over medium/high heat. Carefully drop portions of batter in the oil by the spoonful, rounding the edges with the spoon, as they cook (third photo). After a few seconds, once the bottom has turned golden brown, flip the patties using two spatulas (fourth photo):



Once browned on both sides, transfer patties to a plate lined with paper towels, to absorb excess oil. Repeat with the rest of the batter, cooking in batches to avoid crowding in the frying pan. Serve patties with a side of sauce, for dipping; in the photo, right, with *caldillo*:

