

# Tacos Al Vapor

Get ready for tacos at their absolute best. Our stone-ground corn tortillas were made for steaming! They become irresistibly soft, tender, and flavorful while still staying hearty enough to hold every delicious bite together. As they steam, the rich corn flavor shines through, creating the perfect foundation for a savory sauce and your favorite filling. Whether you love classic meats, veggies, cheese, or something uniquely your own, these tacos soak up all the bold, delicious flavors without falling apart. Soft, steamy, saucy, and satisfying...this is taco perfection wrapped in a tortilla.



## Ingredients

### Tortillas Needed:

**La Tapatia Yellow, Original Recipe,  
Cooked-Corn Tortillas**  
**48 Tortillas**

### Suggested Tortillas

10 count | #16947



48 count | #20205



36 count | #88033

### For the filling:

- 4 Potatoes
- 1 1/2 Chorizo of your choice
- Water for boiling
- 1-2 tablespoons of oil

### For the sauce :

- 6 chile guajillos
- 2 Garlic cloves
- 1/4 of an Onion
- 1 Chile Negro
- 2 cups of oil
- 1 tsp of salt
- 1/2 cup of water

### Toppings:

- Chopped Cabbage mixed with Chopped Carrots
- Pickled Jalapeños with Pickled Carrots
- Cotija Cheese

### For Steaming:

- Steaming pot
- Plastic roasting bag
- Parchment Paper
- Cotton towel



# Directions



## To Prepare the filling:

1. Wash and peel potatoes.
2. Boil potatoes with a touch of salt in a pot until soft.
3. Once potatoes are done, heat a skillet over medium high heat. Add just enough oil to cover the bottom of the skillet.
4. Add chorizo to the skillet and when chorizo starts to simmer add the potatoes. Mash with a potato masher to combine chorizo and potato.

## To make the sauce:

1. In a blender, add 6 Chile Guajillos, 2 Garlic cloves, 1/4 of an Onion , 1 Chile Negro, 2 cups of oil, 1 tsp of salt, 1/2 cup of water and blend until smooth.
2. Once you have blended your ingredients, heat a pan over medium heat. Add sauce until bubbling and remove from heat. Stir occasionally while heating.

## Prepare your tortillas:

1. Heat corn tortillas on a comal until pliable. If no comal is available, wrap tortillas in a paper towel and warm in the microwave for 30 second intervals until tortillas are soft.
2. Transfer tortillas to a tortilla warmer or wrap in a cloth to keep warm.

## Make the tacos:

1. Dip tortillas into the sauce, one at a time. Add the filling to each tortilla and fold into a taco. Set taco aside and continue until all tortillas are filled.

## Steam the tacos:

1. Fill the bottom of the steamer pot with water.
2. Place a large plastic bag into the pot, layer with parchment paper, and foil. Leave along with parchment paper and add aluminum foil.
3. Using 3-4 corn tortillas, make a layer of tortilla across the bottom of the pot.
4. Place your tacos into the pot in a layering fashion. It's ok to layer tacos on top of each other.
5. Top tacos with sliced onions for added flavor.
6. Cover the tacos by closing the foil and the parchment paper. Then add a cotton towel to the pot to help the steaming process.
7. Tie the plastic and cover with the lid.
- 8.. Place your pot on the stove and steam for about 20 minutes.

Remove the tacos from the pot, serve with additional toppings as desired and enjoy!