

## Masa and Rajas

Makes: 4 servings

Time: 30 minutes

Tamale flavors without fuss: Make a masa dough and cook it as one big cake in a covered skillet; this way it gets golden and crisp on the bottom but remains puffy and tender on top. Finish with a stir-fry of poblanos (*rajas* means “slices” and refers to the small pieces of poblano), onions, and a touch of cream. (The dish in the photo above uses roasted green chiles, because they were in the freezer, but you can’t go wrong with the stir-fried poblanos.

### Ingredients

- 1 1/2 cups masa harina
- 3/4 teaspoon baking powder
- Salt and pepper
- 5 tablespoons vegetable oil
- 1 large onion
- 4 poblano peppers
- 2 garlic cloves
- 1/4 cup cream

### Instructions

1. Combine 1 1/2 cups masa harina, 3/4 teaspoon baking powder, a sprinkle of salt and pepper, and 1 tablespoon vegetable oil in a medium bowl. Stir to combine into a coarse meal, then add 1 1/2 cups warm water and stir to make a thick batter.

- Trim, peel, and chop the onion.
- Trim, core, seed, and slice the poblanos.
- Peel and mince 2 garlic cloves.

2. Put 2 tablespoons vegetable oil in a large skillet over medium-high heat. When the oil is hot, add the onion, peppers, and garlic and sprinkle with salt and pepper. Cook, stirring occasionally until the vegetables are soft, 8 to 12 minutes.

3. Put 2 tablespoons vegetable oil in another large skillet over medium-high heat. When it’s hot, add the masa batter, spreading it into an even layer (about 1/2 inch thick) with a rubber spatula or carefully pressing it with the palm of your hand.

4. Cover the skillet and cook, adjusting the heat so the bottom doesn’t burn, until the cake is crisp on the bottom and slightly puffed up and firm on the top, 5 to 10 minutes. When the cake is done, cut it into 4 wedges and put them on plates.

5. When the vegetables are soft, stir in 1/4 cup cream and cook until it reduces slightly, a minute or 2. Taste and adjust the seasoning, spoon the mixture over the top of the masa cakes, and serve.