## RecipesCh@-se

## **Puffy Taco Shell**

Yield: 14 min Total Time: 105 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/authentic-mexican-taco-shell-recipe">https://www.recipeschoose.com/recipes/authentic-mexican-taco-shell-recipe</a>

## **Ingredients:**

- 3 cups masa corn ,mix
- 1 1/2 teaspoons salt
- 2 1/4 cups warm water
- vegetable oil for frying
- 1/4 cup olive oil
- 2 1/2 pounds bone-in, skin-on chicken thighs
- kosher salt
- freshly ground black pepper to taste
- 6 cloves garlic finely chopped
- 1 yellow onion medium, finely chopped
- 1 rib celery finely chopped
- 1 small carrot finely chopped
- 1 red bell pepper small, finely chopped
- 3 cups chicken stock
- 14 ounces whole peeled tomatoes 1 can ,in juice, crushed by hand
- 2 avocados pitted, peeled, and mashed
- 2 cloves garlic minced
- 1 lime Juice of
- canola oil for frying
- 3 cups masa harina
- 1 1/2 tablespoons unsalted butter softened
- iceberg lettuce Shredded, optional
- diced tomato optional
- shredded cheddar cheese optional

## **Nutrition:**

Calories: 510 calories
Carbohydrate: 47 grams
Cholesterol: 75 milligrams

4. Fat: 27 grams5. Fiber: 8 grams6. Protein: 22 grams7. SaturatedFat: 6 grams8. Sodium: 500 milligrams

9. Sugar: 3 grams

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