**Pupusas Recipe**

Servings: [2](https://pinchandswirl.com/pupusas/) people

Pupusas are delicious and simple to make! Follow this pupusa recipe to make masa cakes stuffed with cheese and or your favorite meat or beans topped with [curtido](https://pinchandswirl.com/curtido-salvadoran-spicy-slaw/%22%20%5Ct%20%22_blank) (spicy slaw).

**Ingredients:**

* 20 ml olive oil divided - 10 ml in water for your handand 10 ml to cook with
* 125 ml masa harina – corn flour
* 1 ml kosher salt
* 185 ml warm water up to 200 ml, until you have a moist pliable dough
* 75 ml mozzarella cheese shredded

**Optional Pupusa Toppings:** [Curtido](https://pinchandswirl.com/curtido-salvadoran-spicy-slaw/), sour cream, hot sauce

**Instructions**

1. Combine 10 ml of the olive oil and 250 ml warm water in a small bowl. (You’ll dip your hands in this mixture to keep the pupusa dough from sticking to your hands as you form the cakes.)
2. Line a medium tray with parchment paper.
3. Whisk together masa harina and kosher salt in a medium bowl. Slowly add warm water, stirring constantly, until all of the water is incorporated and dough is moist and pliable. (Start with 185 ml warm water and add more as needed to reach your desired consistency.)
4. Dip your hands in oil and warm water mixture to moisten your fingers and palms. Scoop out about 1/4 of the dough, a little larger than a golf ball. With your hands, roll into a ball then gently press back and forth between your palms, shaping the dough into a disc, 3 to 4-inches wide. Add a large pinch of shredded cheese to the center of the disc and gently press the sides up all the way around to seal. Use your palms to press the ball back into a disc about 1/2-inch thick and place on prepared tray. Repeat with remaining dough.
* Heat remaining oil (10 ml) in a large non-stick skillet or griddle over medium heat. Cook pupusas until cooked through and lightly browned, 5 to 6 minutes per side. Serve hot with Curtido and desired toppings.

**Curtido (Spicy Slaw)**

**Ingredients:**

* 30 ml white vinegar
* 5 ml sugar
* 2 ml dry oregano
* pinch crushed red pepper
* 1/8 head green cabbage finely chopped or shredded
* 1/2 medium carrot peeled and shredded
* 1 green onion finely chopped
* kosher salt to taste

**Instructions:**

1. Whisk first 4 ingredients (vinegar through crushed red pepper) together in a large bowl. Add cabbage, carrot and green onions; toss to combine and coat evenly. Season to taste with kosher salt and serve.

