Strawberry Tamales

Instructions:
1. Soak corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
3. Place 1 oz. of Smucker’s Seedless Strawberry Jam on the center of the masa. Sprinkle 1 oz. of diced fresh strawberries over jam.
4. Fold corn husk into the shape of a tamal.
5. Repeat steps 2-4 until you make 12 tamales.
6. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
7. Pull tamales from the Tamalera Steamer and enjoy!

Ingredients (Makes 12 Tamales)
- 1 bag El Guapo Corn Husks 24 ct.
- 3 lb. Vallarta’s Masa de Fresa Preparada para Tamales
- 12 oz. Smucker’s Seedless Strawberry Jam
- 12 oz. Strawberries (fresh and diced into cubes)

Pinneapple Tamales

Instructions:
1. Soak corn husks with warm water for 20 minutes. Remove from water and shake well.
2. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
3. Place 1 oz. of canned Dole Crushed Pineapple on the center of the masa. Sprinkle 1 oz. of diced fresh strawberries over jam.
4. Fold corn husk into the shape of a tamal.
5. Repeat steps 2-4 until you make 12 tamales.
6. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
7. Pull tamales from the Tamalera Steamer and enjoy!

Ingredients (Makes 12 Tamales)
- 1 bag El Guapo Corn Husks 24 ct.
- 3 lb. Vallarta’s Masa de Piña Preparada para Tamales
- 12 oz. Dole Crushed Pineapple in Heavy Syrup
- 12 oz. Pineapple (fresh and diced into cubes)

Serve with a Vallarta Hot Champurrado, Cafe de Olla, Atole or Coffee

¡Buen Provecho!
**Chicken Tamales**

**Ingredients (Makes 12 Tamales)**
- 1 bag El Guapo Corn Husks
- 24 ct. Vallarta’s Rotisserie Chicken
- 10 oz. Vallarta’s Salsa Verde
- 3 lb. Vallarta’s Masa Preparada para Tamales

**Instructions:**
1. Soak El Guapo corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Place shredded chicken in a small container. Add salsa and mix well until all ingredients are completely incorporated.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the chicken and salsa mix on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamalera Steamer and enjoy!

Serve with a Vallarta Hot Champurrado, Cafe de Olla, Atole or Coffee

**Carnitas Tamales**

**Ingredients (Makes 12 Tamales)**
- 1 bag El Guapo Corn Husks
- 24 ct. Vallarta’s Carnitas
- 10 oz. Las Palmas Enchilada Sauce
- 3 lb. Vallarta’s Masa Enchilada Preparada para Tamales

**Instructions:**
1. Soak El Guapo corn husks with warm water for 20 minutes. Remove from water and shake well.
2. Place shredded carnitas in a small container. Add Las Palmas Enchilada Sauce. Mix well until all ingredients are completely incorporated.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the carnitas and Las Palmas Enchilada Sauce mix on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamalera Steamer and enjoy!

**Rajas Tamales**

**Ingredients (Makes 12 Tamales)**
- 1 bag El Guapo Corn Husks
- 4 ct. Vegetable Oil
- 2 tsp Salt
- 1 oz. Jalapeño (fresh, seeded and cut into strips)
- 2 tsp Salt
- 10 oz. Tomatoes (cut into strips)
- 8 oz. Onions (cut into strips)
- 8 oz. Joseph Farms Shredded Monterey Jack Cheese
- 3 lb. Vallarta’s Masa Preparada para Tamales

**Instructions:**
1. Soak El Guapo corn husks with warm water for 20 minutes. Remove from water and shake well.
2. Prepare the Rajas filling: On a pan, heat the oil, and cook the jalapeños, tomatoes, onions and salt. Mix well and cook until tender. Remove from pan and place it in the refrigerator for 1 hour. Once chilled, add Joseph Farms Monterey Jack Cheese.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the prepared rajas filling on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamalera Steamer and enjoy!
### Chicken Tamales

**Ingredients (Makes 12 Tamales)**
- 1 bag El Guapo Corn Husks
- 4 ct. Vallarta’s Rotisserie Chicken (shredded into small pieces)
- 10 oz. Vallarta’s Salsa Verde
- 3 lb. Vallarta’s Masa Preparada para Tamales

**Instructions:**
1. Soak El Guapo corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Place shredded chicken in a small container. Add salsa and mix well until all ingredients are completely incorporated.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the chicken and salsa mix on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamalera Steamer and enjoy!

Serve with a Vallarta Hot Champurrado, Cafe de Olla, Atole or Coffee

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### Carnitas Tamales

**Ingredients (Makes 12 Tamales)**
- 1 bag El Guapo Corn Husks
- 4 ct. Vallarta’s Carnitas (shredded into small pieces)
- 10 oz. Las Palmas Enchilada Sauce
- 3 lb. Vallarta’s Masa Enchilada Preparada para Tamales

**Instructions:**
1. Soak El Guapo corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Place shredded carnitas in a small container. Add Las Palmas Enchilada Sauce. Mix well until all ingredients are completely incorporated.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the carnitas and Las Palmas Enchilada Sauce mix on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamalera Steamer and enjoy!

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### Tamales de Rajas

**Ingredients (Makes 12 Tamales)**
- 1 bag El Guapo Corn Husks
- 4 ct. Vegetable Oil
- 2 tsp Salt
- 1 oz. Jalapeño (fresh, seeded and cut into strips)
- 10 oz. Tomatoes (cut into strips)
- 8 oz. Onions (cut into strips)
- 8 oz. Joseph Farms Shredded Monterey Jack Cheese
- 3 lb. Vallarta’s Masa Preparada para Tamales

**Instructions:**
1. Soak El Guapo corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Prepare the Rajas filling: On a pan, heat the oil, and cook the jalapeños, tomatoes, onions and salt. Mix well and cook until tender. Remove from pan and place it in the refrigerator for 1 hour. Once chilled, add Joseph Farms Monterey Jack Cheese.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the prepared rajas filling on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamalera Steamer and enjoy!

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Serve with a Vallarta Hot Champurrado, Cafe de Olla, Atole or Coffee
**Chicken Tamales**

**Ingredients (Makes 12 Tamales)**
- 1 bag El Guapo Corn Husks
- 4 ct. Vallarta's Rotisserie Chicken (shredded into small pieces)
- 10 oz. Vallarta's Salsa Verde
- 3 lb. Vallarta's Masa Preparada para Tamales

**Instructions:**
1. Soak El Guapo corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Place shredded chicken in a small container. Add salsa and mix well until all ingredients are completely incorporated.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the chicken and salsa mix on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamales Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamales Steamer and enjoy!

Serve with a Vallarta Hot Champurrado, Cafe de Olla, Atole or Coffee

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**Carnitas Tamales**

**Ingredients (Makes 12 Tamales)**
- 1 bag El Guapo Corn Husks
- 4 ct. Vallarta's Carnitas (shredded into small pieces)
- 10 oz. Las Palmas Enchilada Sauce
- 3 lb. Vallarta's Masa Enchilada Preparada para Tamales

**Instructions:**
1. Soak El Guapo corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Place shredded carnitas in a small container. Add Las Palmas Enchilada Sauce. Mix well until all ingredients are completely incorporated.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the carnitas and Las Palmas Enchilada Sauce mix on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamales Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamales Steamer and enjoy!

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**Tamales de Rajas**

**Ingredients (Makes 12 Tamales)**
- 1 bag El Guapo Corn Husks
- 4 ct. Vegetable Oil
- 2 tsp Salt
- 1 oz. Jalapeño (fresh, seeded and cut into strips)
- 2 tsp. Salt
- 4 oz. Tomatoes (cut into strips)
- 8 oz. Onions (cut into strips)
- 8 oz. Joseph Farms Shredded Monterey Jack Cheese
- 3 lb. Vallarta's Masa Preparada para Tamales

**Instructions:**
1. Soak El Guapo corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Prepare the Rajas filling: On a pan, heat the oil, and cook the jalapeños, tomatoes, onions and salt. Mix well and cook until tender. Remove from pan and place it in the refrigerator for 1 hour. Once chilled, add Joseph Farms Monterey Jack Cheese.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the prepared rajas filling on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamales Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamales Steamer and enjoy!
**Instructions:**
1. Soak corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
3. Place 1 oz. of **Smucker’s Seedless Strawberry Jam** on the center of the masa. Sprinkle 1 oz. of diced fresh strawberries over jam.
4. Fold corn husk into the shape of a tamal.
5. Repeat steps 2-4 until you make 12 tamales.
6. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
7. Pull tamales from the Tamalera Steamer and enjoy!

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**Ingredients** (Makes 12 Tamales)
- 1 bag *El Guapo Corn Husks* 24 ct.
- 3 lb. *Vallarta’s Masa de Fresa Preparada para Tamales*
- 12 oz. **Smucker’s Seedless Strawberry Jam**
- 12 oz. Strawberries (fresh and diced into cubes)

Serve with a Vallarta Hot Champurrado, Cafe de Olla, Atole or Coffee

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**Instructions:**
1. Soak corn husks with warm water for 20 minutes. Remove from water and shake well.
2. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
3. Place 1 oz. of **Smucker’s Seedless Strawberry Jam** on the center of the masa. Sprinkle 1 oz. of diced fresh strawberries over jam.
4. Fold corn husk into the shape of a tamal.
5. Repeat steps 2-4 until you make 12 tamales.
6. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
7. Pull tamales from the Tamalera Steamer and enjoy!

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**Ingredients** (Makes 12 Tamales)
- 1 bag *El Guapo Corn Husks* 24 ct.
- 3 lb. *Vallarta’s Masa de Piña Preparada para Tamales*
- 12 oz. **Dole Crushed Pineapple in Heavy Syrup**
- 12 oz. Pineapple (fresh and diced into cubes)
Instructions:
1. Soak corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
3. Place 1 oz. of Smucker’s Seedless Strawberry Jam on the center of the masa. Sprinkle 1 oz. of diced fresh strawberries over jam.
4. Fold corn husk into the shape of a tamal.
5. Repeat steps 2-4 until you make 12 tamales.
6. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
7. Pull tamales from the Tamalera Steamer and enjoy!

Ingredients (Makes 12 Tamales)
- 1 bag of El Guapo Corn Husks 24 ct.
- 3 lb. of Vallarta’s Masa de Fresa Preparada para Tamales
- 12 oz. of Smucker’s Seedless Strawberry Jam
- 12 oz. of Strawberries (fresh and diced into cubes)

Instructions:
1. Soak corn husks with warm water for 20 minutes. Remove from water and shake well.
2. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
3. Place 1 oz. of canned Dole Crushed Pineapple on the center of the masa. Sprinkle 1 oz. of diced fresh strawberries over jam.
4. Fold corn husk into the shape of a tamal.
5. Repeat steps 2-4 until you make 12 tamales.
6. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
7. Pull tamales from the Tamalera Steamer and enjoy!

Ingredients (Makes 12 Tamales)
- 1 bag of El Guapo Corn Husks 24 ct.
- 3 lb. of Vallarta’s Masa de Piña Preparada para Tamales
- 12 oz. of Dole Crushed Pineapple in Heavy Syrup
- 12 oz. of Pineapple (fresh and diced into cubes)

Serve with a Vallarta Hot Champurrado, Café de Olla, Atole or Coffee

¡Buen Provecho!