

# Cheese Arepas

Makes 14 arepas



## Steps

1. **Make the masa dough.** In a mixing bowl combine together the masarepa, kosher salt and queso fresco. Stream in the warm water while using your other hand to begin mixing it together until a soft dough forms (meaning it should all pull away from the bowl leaving no dry bits). The dough should feel moist, but not sticky. If it's too dry, add more water, one tablespoon at a time. Once smooth, form a ball, cover, and allow dough to rest for 30 minutes.
2. In a small bowl combine the mozzarella and cilantro.
3. Prepare a baking sheet pan by generously brushing/spraying with olive or canola oil. Use a cookie scoop to portion out 12-14 equally sized balls (roughly the size of a golf ball) placing them on the clean counter or a sheet of parchment paper. Then using the palm of your hand, flatten each ball to a disk about 5-inches wide. Put about 1-2 tablespoons of the cheese mixture in the center and use your other hand to fold/close the dough around the cheese center. It helps to have a bowl of warm water for you to dip your hands in as you are working the dough to form the disks. Once the dough is surrounding the cheese begin to flatten the ball into a thick disk again working the disk between the palms of your hands, back and forth, or applying easy pressure to flatten the disks. Put the stuffed arepas onto the prepared baking pan. Continue the process with the remaining dough and cheese filling.
4. **Preheat oven to 350°F.** Once all the arepas are on the sheet pan (you may need to use two pans or bake them in batches), generously brush/spray the tops of each arepa with canola or olive oil. Bake for 15 minutes on the rack in the center of the oven. Then place them on the top rack and broil each side for 5 minutes or until the tops have golden brown spots and the oil is glistening. \*Watch these like a hawk as your oven's broiler may work a lot faster than mine - or you may need to broil them for a few minutes more. Once done, they should be a bit crispy on the outside and the cheese should be melted in the center. I like serving these alongside black beans and salsa.  
Enjoy!

## Ingredients

### *For the Masa*

- 2 cups masarepa
- ½ teaspoon kosher salt
- 2 cups (plus...maybe ¼ - ½ cup more) warm water
- ½ cup queso fresco, crumbled

### *For the Cheese Filling*

- 1-1 ½ cups mozzarella cheese, shredded
- ¼ cup cilantro, finely chopped

- Canola or olive oil for the pan and the tops of the arepas