

## Stuffed Sopaipillas

<http://userealbutter.com/2013/03/06/stuffed-sopaipillas-recipe/>

16 large [sopaipillas](#) (make a double batch)  
filling of your choice: beef (see below), [carne adovada](#), chicken, beans)  
shredded or crumbled cheese (cheddar, cotija, jack, etc.)  
shredded lettuce  
diced tomatoes  
chopped onions  
diced avocado or [guacamole](#)  
salsa

### seasoned cube steak

1 tbsp ground cumin  
1 tbsp red chile powder  
2 tsps salt  
1 tsp ground black pepper  
1.5 lbs. flank steak, cut into 1/2-inch cubes  
1 tbsp vegetable oil  
2 cloves garlic, minced  
2 limes, juice of

Combine the cumin, chile powder, salt, and pepper in a small bowl. In a medium bowl, toss the steak cubes with the spices. Heat the vegetable oil in a large skillet or frying pan. Add the garlic. When the garlic begins to sizzle, stir it around and let it brown slightly before adding the beef. Brown the beef. When the beef is nearly cooked, add the lime juice and let the liquid simmer down to a gravy. Remove from heat.

**Stuff the sopaipillas:** Slice a hot sopaipilla along one of the straight edges (or both if you really want to stuff it). Carefully pry the sopaipilla open wide enough to accommodate the fillings. Spoon in the meat or beans, cheese, and any vegetables you like (tomatoes, lettuce, onions, avocado). Top with guacamole (if using) and/or salsa. Serve hot. Makes 16.