

Boxboles de Guatemala

Prep Time: 15 Minutes

Cook Time: 25 Minutes

Total Time: 40 Minutes

Yields 4-5 servings

Boxboles may be similar to tamales except they are plain, not to be mistaken for bland. They're super delicious.

Ingredients:

- 2 cups of Corn Flour
- A bunch of Chard (A leafy green vegetable)*
- 4 cups of water (2 cups mixed in with Corn Flour/2 cups to boil boxboles)
- 1/3 cup of butter
- salt and pepper to taste
- Limes

*If you can't find Chard leaves as it is hard to find in some supermarkets, you can also try Bok Choy leaves. Look for a large leafy vegetable that has vein like linings in the middle.

Follow these steps:

1. Pour 2 cups of corn flour into a bowl
2. Slowly add 2 cups of water to your corn flour and mix it in with your hands making it a doughy consistency.
3. Add 1/3 cup of butter and add salt and pepper to taste
4. Once you've mixed up your dough really well, it's time to put it into the washed chard leaves. You don't want to add too much of your corn flour dough, do not make them thick, these are not tamales, just a small sliver of your dough is enough.
5. Wrap the Chard around the corn flour dough tightly. Then place them in a pot next to each other and then on top, layering them loosely.
6. Add 2 cups of water, set to medium high heat and let boil for 25 minutes covered.

Some people add a tomato sauce to it, or tomatillo verde sauce, hot sauce or any sauce you please. Once done, serve on dish, pour lime juice on it with a little more salt and eat up!

