

Chicken Tortilla Sandwiches (Mulitas)

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

For the Chicken:

- 4 cups cooked shredded chicken
- 1 teaspoon all-purpose seasoning salt
- 2 teaspoons chili powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon cayenne, Creole or Cajun seasoning, or to taste, optional
- 1/2 cup salsa

For the Corn Tortillas:

- 2- 1/2 cups masa harina
- 1/4 teaspoon kosher salt
- 1- 2/3 cups warm water plus more as needed

For the Mulitas:

- 1 cup shredded cheese
- Toppings: Chopped or sliced raw onion, queso fresco, guacamole or avocado, chopped fresh tomatoes, salsa, or pico de gallo, sour cream, cilantro, lime wedges

INSTRUCTIONS

1. Toss chicken with the seasonings and salsa; set aside.
2. For the tortillas, whisk together the masa harina and salt. Gradually add the warm water, stirring until a dough forms. Divide the dough into 16 pieces and roll each piece into a ball. Return to the bowl and cover with a clean towel. Let rest for 10 minutes.
3. Preheat a griddle, comal or skillet over medium heat for 5 minutes. Meanwhile, place a ball on a piece of parchment in a tortilla press, top with another parchment and press. Peel off and reserve the parchment, transfer tortilla to skillet and cook about 40 seconds.
4. Flip and cook another minute, then flip again and let tortilla puff, about another 15 to 30 seconds.
5. Press another dough ball while the first one is cooking. Wrap tortillas in a clean towel or transfer it to a cloth-lined tortillero warmer and continue with the remaining dough balls until all tortillas are made.
6. Heat comal over medium heat and add a teaspoon of cooking oil.

7. To build the mulitas add corn tortillas to comal and top with shredded cheese. Quickly add chicken, additional cheese and top tortilla. Once cheese melts on the bottom, carefully turn with a wide spatula and heat until cheese has melted about another 30 to 45 seconds. Transfer to a serving plate.
8. Alternatively, arrange 8 tortillas on a sheet pan and build as above. Transfer full sandwiches to hot comal and heat as above.
9. Carefully peel open top tortilla and stuff with desired toppings or offer on the side along with lime wedges.

NOTES

I used [Badia Southern Blend Poultry Seasoning](#) for my all-purpose seasoning salt. May substitute carne asada, pork carnitas, Mexican shredded beef or just simply seasoned and grilled steak or shredded braised beef roast. Spread a tablespoon of heated refried beans on top of tortilla and sprinkle raw onion, queso fresco, avocado, sour cream and cilantro on top instead of stuffing inside of mulitas.

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