



Aztec Pie

Makes: 50 Servings

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Ingredients	Weight	Measure
Spaghetti Sauce, Meatless, Low Sodium	106 oz	# 10 can
Chili powder		1/2 cup
Cumin, ground		1/2 cup
Oil, olive, salad or cooking		3 Tbsp

	10 oz	2 1/2 cup
	Onions, raw, diced	
Refried beans, canned, vegetarian	110.5 oz	1 # 10 can
Tortilla, yellow corn, 6"		80 each
Squash, butternut, cooked and mashed, without salt	6 lb	12 1/2 cup
Corn, canned, whole kernel, without added salt and sugar, drained	32 oz	4 cup
Cheese, cheddar, white, reduced fat, shredded	3 lb	12 cup
Yogurt, plain, fat free	50 oz	6 1/4 cup
Cilantro, fresh, chopped		1/2 cup

Directions

1. Preheat oven to 350 degrees.

2. Place sauce in mixing bowl, stir in spices.
3. Dice onion, saute in oil for 5 mins. Add refried beans to combine.
4. Spray two 2" full size steam table pans with pan release oil.
5. Spread a thin layer of sauce on the bottom of the pan, add half of the tortillas, torn as needed, to cover pan bottom. Layer with half each of the squash, corn, beans, sauce and cheese. Top with remaining tortillas.
6. Repeat layers one more time in the same order, squash, corn, beans and sauce, ending with cheese on top.
7. Bake at 350 degrees for about 25 minutes or until cheese is golden brown.
8. Cut each steam table pan 5 x 5 for 50 servings. Serve with a spatula.
9. Chop fresh cilantro. Stir into yogurt. Use as a topping if desired.

Source: Gray-New Gloucester Middle School in Maine (Recipes for Healthy Kids Competition)