Layered Tortilla Pie

From: **OntarioBeans.on.ca**

Nutrition Facts

For 1 serving

Amount	% Daily Value
Energy 589 kcal	
Fat 33.2 g	
Carbohydrates 52.9 g	
Protein 24.2 g	
Total Dietary Fibre 10.7 g	

Ingredient List

1/3 cup	vegetable oil	**75 mL**
5	flour tortillas (8 inch)	**5**
1	can (14 oz./398 mL) Beans in Tomato Sauce	**1**
2-3 tsp	chili powder	**10-15 mL**
1 tsp	oregano	**5 mL**
1/2 tsp	garlic powder	**2 mL**
1/2 tsp	onion powder	**2 mL**
1/4 tsp	cumin	**1 mL**
1	can (4 oz./114 mL) chopped green chili peppers (or jalapeno), drained	**1**
1 1/2 cups	grated mozzarella or Monterey Jack cheese	**375 mL**
1/2 cup	grated cheddar cheese, shredded lettuce, chopped tomatoes, taco sauce or Mexican salsa	**125 mL**

Directions

In a 10" (25 cm) skillet, heat oil over medium heat. Fry tortillas in hot oil for 5 to 10 seconds each side until lightly browned and blistered. Drain on paper towels. Puree beans and sauce in blender with seasonings until smooth. Place one tortilla on ungreased cookie sheet; top with 1/4 bean mixture, 1/4 chilies, and 1/4 mozzarella cheese. Repeat layers 3 more times ending with last tortilla on top; sprinkle with cheddar cheese. Bake 375 F (190 C) 20-25 minutes until heated through and cheese melts. Let stand 5 minutes. Garnish with lettuce, tomatoes. Cut in wedges, serve with taco sauce or salsa and raw vegetable crudités for lunch, or with Mexican rice for a supper dish.

Microwave Method:
Fry tortillas as directed above. Prepare beans and assemble layers on a micro-proof platter as directed above. Heat uncovered at 50% power 6-8 minutes until heated through. Let stand 5 minutes. Serve as above.

Makes 4 servings