

# Pastel Azteca

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		vegetable oil
12		corn tortilla
2	tablespoons	vegetable oil
2	cloves	garlic - chopped
1	small	white onion - chopped
2	large	tomatoes - boiled 30 sec, peeled and pureed for 2 cups
3	tablespoons	unsalted butter
4 1/2	cups	zucchini - chopped (3 zucchini)
1 1/2	cups	fresh corn
3		poblano pepper - charred, seeded and chopped
		kosher salt and freshly ground pepper
		nonstick cooking spray
3	cups	oaxaca or monterey jack cheese - shredded
3/4	cup	crema or creme fraiche

Preheat oven to 350.

In a large, heavy saute pan, add enough oil to come 2 inches up side of pan. Heat on med-high heat. Quickly fry tortillas for about 10 seconds on each side. Remove and drain on paper towels.

In a medium saute pan over medium heat, heat 2 tablespoons of vegetable oil and add the garlic and onion. Saute until the onion is translucent, about 3 minutes. Add the tomato puree. Cook for 10 minutes and turn the heat off.

In a separate large saute pan over med heat, melt the butter. Add the zucchini and corn. Cook for 2 minutes, and then add the chopped poblanos. Add 1/2 cup water and cook for 4 minutes. Season with salt and pepper.

Spray a 9x13 baking dish with spray. Cover the bottom with 4 tortillas. Add 1/2 cup of tomato mixture, 1.5 cups of zucchini mixture and 1 cup of cheese. Drizzle with 1/4 cup crema. Sprinkle with salt and pepper. Repeat 2 more times. Place in oven until cheese is melted, 10 to 15 minutes.