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(Fish) Pastel Azteca

Makes 6 servings

Prep time: 10-15 minutes

Cooking time: 30 minutes

Method: boiling, baking

For this recipe you will need:

- 1 chicken breast shredded (3 tilapia fish fillets, about 1lb 6oz gr)
- 1 lb Roma tomatoes
- 1 medium size onion
- 3 garlic cloves peeled
- 1-2 [chipotle adobado peppers](#)
- 24 corn tortillas (This time I used a 16oz bag of tortilla chips)
- 3 cups chicken broth
- 8 oz. Chihuahua cheese shredded 2 cups approx. (This time I used about 4 ounces of pepper jack cheese)
- Salt (and pepper) to taste
- 2 cups black beans
- 2 limes
- olive oil
- chopped onion
- minced garlic
- 1/2 cup sour cream

Preparation:

- First sautee some chopped onion and minced garlic over olive oil in a saucepan. Add the tilapia fillets and cook with lime juice, salt and pepper until the fish falls apart. Set aside
1. Cut tortillas in triangles (quarters) and fried them in batches until they turn hard, Mexican restaurant style. (This step can be skipped if using tortilla chips)
 2. Blend together tomatoes, $\frac{3}{4}$ of the onion, garlic and adobado peppers using one cup of chicken broth.
 3. In a large pot pour the tomato mix.
 4. Add the rest of the chicken broth and salt and let it simmer for about 10 minutes over medium heat. Stir constantly. (Add sour cream when the sauce starts to boil)
 5. Preheat oven to 350° F.
 6. Cut the rest of the onion in thin slices.
 7. Place a layer of tortilla chips at the bottom of a 9"x13" baking dish using 1/3 of the tortillas.
 8. Add another layer using half of the shredded chicken (or tilapia fish), 1/3 of the sliced onion and 1/3 of shredded cheese (this time I left the cheese to the end to top off the casserole. Also, include here 1/2 of the black beans).
 9. Pour some of the tomato sauce.

10. Add another layer of ingredients, tortilla chips, cheese, onion and the rest of the chicken ([same notes as above](#)).
11. Finish up with a layer of tortilla chips and onion.
12. Pour the rest of the tomato sauce.
13. Top off with the remaining cheese.
14. Bake for 25 minutes.

About this recipe:

- The spiciness of this recipe will depend on the amount of chipotle adobado peppers you use. You may not use any at all if you don't like spicy food.
- If you'd like a crunchy casserole, don't bake it, just let it sit for about 10 minutes after pouring the tomato sauce. Just make sure the sauce is hot so the cheese melts.

Buen provecho!