

CONVERSATIONS IN THE NEIGHBORHOOD: LET'S TALK ABOUT FOOD

CONVERSATIONS IN THE NEIGHBORHOOD: *the Past*

Margarita Vargas-Betancourt's

Budín Azteca (Aztec Lasagna) Recipe



Directions

1. To make the sauce, blend the tomatoes, tomato paste, and chipotle sauce. Add the oregano, thyme, cayenne pepper, salt, pepper, and any other spice you like.
2. Fry the onion and the garlic until it is transparent. Then add the tomato sauce. Fry until the sauce is orangish-yellow. Let it cool.
3. Fry each tortilla in very hot oil. Set it aside.
4. In a baking pan, place a layer of tortillas, then a layer of sauce, sour cream, shredded chicken, shredded cheese. Repeat until you are out of tortillas. Bake at 400°F for 40 minutes.

Ingredients

- 10 tortillas
- 5 tomatoes
- 2 cans of tomato paste
- 1 tbsp of chipotle sauce
- 1/2 cup onion
- 2 chopped cloves of garlic
- 1 cup of shredded chicken
- 1 cup of shredded cheese
- 1 cup of sour cream
- 1 tsp oregano
- 1/2 tsp thyme
- 1/2 tsp cayenne pepper
- 1 tsp salt
- 1 tsp pepper
- And any other spice you like