

Layered Tortilla Casserole – *Pastel Azteca*

Ingredients

18	corn tortillas
3 cups	cooked chicken; shredded
1 lb (454 g)	mushrooms, such as cremini or oyster; wiped clean
2 tbsp	<i>epazote</i> (a Mexican herb), if available, or omit; washed
¼	white onion; peeled, and chopped
3 cups	cooked tomatillo sauce (homemade, or from jar)
2 cups	cheese, such as Oaxaca, Chihuahua or mozzarella; shredded
2 tbsp	oil, plus more (optional) for crisping tortillas
Salt, to taste	

Chop mushrooms and reserve; slice *epazote* finely (if using) and reserve. In a large pan, heat up two tablespoons of oil over medium heat, then add the chopped onions and sauté until translucent. Add chopped mushrooms and sliced epazote (if using), and continue cooking for a few minutes, stirring occasionally; season with salt, to taste, and reserve. In another pot, warm up green sauce, and reserve. Warm up tortillas, either in the microwave oven, or in a pan on the stove; an option is to add a few drops of oil to the pan, to crisp each tortilla, just slightly. Preheat oven to 350°F (180°C). In a rectangular baking dish (9×13 inches, 23×33 cm), spread half a cup of green sauce, then arrange six corn tortillas, slightly overlapping, and slicing one in half to fit better, as shown right:



Spread half the shredded chicken, and half the sautéed mushrooms on top; sprinkle half a cup of shredded cheese, then add another half a cup of sauce. Repeat layers by stacking another six tortillas, half a cup of sauce, the rest of the chicken and mushrooms, half a cup of cheese, and another half a cup of sauce. Cover with the last six tortillas and the last cup of green sauce, and finish with the rest of the cheese. Bake in pre-heated oven for thirty minutes, until everything is hot and the cheese has melted, then switch to broiler for a few minutes, until the cheese on the top is bubbly and has browned a little:



Serve hot, cut into triangles or squares:

