

# Aztec Pie

**Makes:** 6 Servings

## Ingredients

- 1 1/2 cups** Spaghetti Sauce, Meatless, Low Sodium
- 1 tablespoon** chili powder
- 1 tablespoon** cumin, ground
- 1 teaspoon** Oil, olive, salad or cooking
- 1/3 cup** Onions, raw, diced
- 1 1/2 cups** Refried beans, canned, vegetarian
- 10** Tortilla, yellow corn, 6"
- 1 1/2 cups** Squash, butternut, cooked and mashed, without salt
- 1/2 cup** Corn, canned, whole kernel, without added salt and sugar, drained
- 1 1/2 cups** Cheese, cheddar, white, reduced fat, shredded
- 3/4 cup** Yogurt, plain, fat free
- 1 tablespoon** Cilantro, fresh, chopped



## Directions

1. Preheat oven to 350 degrees.
2. Place sauce in mixing bowl, stir in spices.
3. Dice onion, saute in oil for 5 mins. Add refried beans to combine.
4. Spray one 9" round or 9" square baking dish (6 servings) or two 2" full size steam table pans (50 servings) with pan release oil.
5. Spread a thin layer of sauce on the bottom of the pan, add half of the tortillas, torn as needed, to cover pan bottom. Layer with half each of the squash, corn, beans, sauce and cheese. Top with remaining tortillas.
6. Repeat layers one more time in the same order, squash, corn, beans and sauce, ending with cheese on top.
7. Bake at 350 degrees for about 25 minutes or until

cheese is golden brown.

8. Cut round pan into 6 equal wedges or square pan 2 X 3 for 6 servings. Cut each steam table pan 5 x 5 for 50 servings. Serve with a spatula.
9. Chop fresh cilantro. Stir into yogurt. Use as a topping if desired.

## Notes

Serving Size: 1 piece