

# Fiesta Mexican Lasagna

50 Servings

In this south of the border recipe, chips take the place of noodles, and black beans and roasted squash and vegetables dramatically increase the nutrient density. This delicious lasagna was chosen for the USDA cookbook created from the Recipes for Kids Challenge contest. Olé!

Recipe created by the Cool School Food Team for the Recipes for Kids Challenge contest submission from Ithaca, NY. Team members included: Chef Wynnie Stein, co-owner of Moosewood Restaurant; Denise Agati, Food Service Director for the Ithaca City School District Child Nutrition Program; Erick Smith, co-owner of Cayuga Pure Organics; students Alyia C. and Josie W., and Amie Hamlin, Executive Director of the New York Coalition for Healthy School Food ([www.healthyschoolfood.org](http://www.healthyschoolfood.org)).

## Ingredients:

2 cups peppers, sweet green, raw, chopped (NYS farm product)  
3 pounds yellow onions, fresh, chopped (NYS farm product)  
½ gallon corn, canned, whole-kernel, drained (NYS farm product)  
5 tablespoons vegetable oil, canola  
1 gallon butternut squash (3 ½ pounds) (NYS farm product)  
1 gallon plus 2 quarts plus 2 cups cooked unsalted black beans (9 ½ pounds) (NYS farm product)  
5 ½ teaspoons cumin, ground  
½ cup plus 4 teaspoons oregano, ground (1 ½ ounces) (NYS farm product)  
4 teaspoons garlic, granulated  
4 teaspoons chili powder  
4 teaspoons paprika  
5 pounds tomato sauce (NYS farm product)  
3.5 pounds mild salsa, tomato, canned (NYS farm product)  
3 pounds tortilla chips, unsalted



Photo by Lou Manna, [www.LouManna.com](http://www.LouManna.com)

**Preparation:**

1. Combine peppers, 1/2 the onions, and corn in 1 tablespoon of oil. Roast at 350 degrees uncovered for 20 minutes.
2. Peel squash, remove seeds, cut in chunks and steam for 15 minutes or until tender.
3. Mash squash and add roasted vegetables. Add 4 teaspoons cumin and ½ cup of oregano (reserving 1 ½ teaspoons cumin and 4 teaspoons oregano for next step).
4. Sauté remaining onions, remaining cumin, granulated garlic, chili powder, remaining oregano, paprika, and salt in remaining oil until soft. Combine with black beans in food processor until smooth.
5. Combine tomato sauce and salsa.
6. Layer sauce, chips, bean mixture, squash/vegetable filling, chips, beans, chips, and then sauce in 2 four inch deep full hotel pans (spray pans to prevent sticking).
7. Bake at 350 degrees for 40 minutes.

**HACCP:** Always wash hands prior to handling food. Wear disposable gloves while handling food. Follow HACCP defrosting and holding procedures.

**For one serving:** 1 cup (5 x 5 inch square)

**Nutrition Information:**

Calories: 299

Total fat: 3g

Saturated fat: 0.5g

Protein: 6g

Sodium: 457mg

Cholesterol: 0 mg

**Contributes to NSLP meal pattern:**

2 M/MA, 1 cup Vegetable, 1 Grain/Bread

Meets Alliance school meals criteria for legumes, lean protein and low fat entrée.