Refried Bean Tortilla Pie

One 8-inch/20 cm round layered tortilla pie, four portions · Active 30 min · Total 1 hr 20 min

Skills: Reducing a wet filling and assembling a measured shallow tortilla stack

Ingredients

- 1 tablespoon neutral oil (15 ml)
- 1 small onion, finely chopped (100 g)
- 3/4 cup plain tomato salsa (180 g)
- 1 can ready-cooked refried beans, 15–16 oz/425–454 g
- 1 cup frozen sweetcorn (140 g)
- 4 flour tortillas, each about 8 inches/20 cm across (200 g total)
- 3/4 cup grated cheddar (80 g)

Set out

8-inch/20 cm round oven-safe dish, at least 2 qt/2 L, Skillet, Spoon, Foil, Food thermometer, Broad spatula

Allergens

wheat, milk. Check labels and substitutions.

Match the tortilla to the dish

A tortilla should fit flat within the pan. If only larger tortillas are available, trim and use the clean offcuts within the layers rather than folding a thick wad at one edge.

A useful detail

The salsa reduction and hot filling are real cooking stages before the oven. The 80-minute total includes those stages, assembly, baking and a ten-minute rest.

Make it

1. Heat oven to 375°F/190°C. Heat oil in the skillet over medium heat and cook onion for 7–8 minutes. Add salsa and simmer for 5–8 minutes until no watery pool remains.

2. Stir in refried beans and frozen corn. Heat gently for 5–7 minutes, or at least the corn package's cooking time, stirring until hot and spreadable. Add a tablespoon of plain water only if the mixture is too stiff to spread; it must not be soupy. Divide mentally into 3 equal shares.

3. Set one tortilla in the dish. Spread with one-third of the filling. Repeat with a second tortilla and filling, then a third tortilla and the last filling. Add the fourth tortilla as the lid and scatter all the cheddar over it.

4. Cover loosely with foil and bake for 15 minutes. Uncover and bake for 8–12 minutes more until the top is golden and the center reaches 165°F/74°C. Cover again if the top colors before the center is hot.

5. Rest for 10 minutes, then divide into 4 portions. Lift each with a broad spatula or spoon, keeping its soft layers together.

Ingredient labels

Tortillas normally contain wheat and cheddar supplies milk. Refried beans can include milk, soy or animal fat, and tortillas/salsa can have other added ingredients; check actual labels. This base is not automatically vegetarian.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below and use within 3 days. Reheat a portion to 165°F/74°C throughout. Freeze promptly cooled portions for up to 1 month and thaw in the refrigerator; tortillas become softer. Respect any shorter opened-bean or salsa package limit.