



26th

Annual
PHANTOM
DINNER



By: Chef Nyesha Arrington

Taco Lasagna

Yield: 6 people

Prep time: 45 minutes

Cook time: 40 minutes

1 pound ground beef
6 (oz.) + 6 (oz.) red enchilada sauce
1 can (14.5 oz.) tomatoes—diced
1 serrano chili—minced, seeds removed
1 yellow onion—small, diced
2 cloves of garlic—fine, chopped
20 (oz.) refried black beans
8 (oz.) Mexican Cheese Blend
2 cups green onions—chopped
2 (tbls.) grapeseed or vegetable oil
2 (tbls.) cornstarch + 2 (tbls.) water
15 corn tortillas

Taco seasoning [sub-recipe]:

1½ (tbsp.) chili powder
2 (tsp.) paprika
2 (tsp.) ground cumin
½ (tsp.) onion powder
½ (tsp.) garlic powder
1 (tsp.) dried oregano
¼ (tsp.) red pepper flakes
2 (tsp.) kosher salt
1 (tsp.) black pepper



Westside Food Bank Phantom Dinner



Method:

In a large cast iron skillet, stir fry onion, serrano pepper, and garlic for about 6 minutes over medium-low heat with oil and a sprinkle of salt. Push aromatics to one side of the cast iron pan and add ground beef to opposite side of the pan. Turn up heat to medium-high and begin to caramelize meat. After beef is cooked through and crumbly, fold in the aromatics. Season with “taco seasoning,” add enchilada sauce and drained tomatoes, bring to a simmer again, and reduce heat to medium. Uncover, cook the meat mixture for about 5 minutes, and then cook for another 15 minutes, stirring occasionally. Set aside. In a heavy-bottomed pot, bring refried black beans to a simmer over low heat; adjust the thickness with water or stock if necessary to form a spreadable texture. In a separate pan, heat oil over medium heat and fry tortillas until lightly crispy—about 2 minutes.

Assembly:

Place a small amount of sauce on the bottom of 9 x 11 pan; spread sauce out evenly. Begin to layer ingredients by first placing 5 tortillas evenly on the bottom of a baking dish. Next layer the ingredients—spread bean mixture evenly on the tortillas, sprinkle with cheese, then green onions, spoon in a layer of meat, spread evenly. Sprinkle another layer of cheese. Place a layer of 5 tortillas on top, then spoon over a few tablespoons of enchilada sauce, and repeat until all ingredients are utilized. To finish the dish, spoon over enchilada sauce, sprinkle over the cheese, and then add the green onions. Bake at 375 degrees for 25 minutes or until cheese is melted and caramelized on top. After it is baked, allow taco lasagna to rest for 10 minutes.

Garnish: Cilantro Sprigs, Radish, Baby Iceberg Lettuce.