



Nutrition Facts

Serving Size		1 12th recipe
Amount Per Serving		
Calories 570		
		% Daily Value
Total Fat	42g	65%
Saturated Fat	31g	155%
Cholesterol	mg	0%
Sodium	1130mg	47%
Total Carbohydrate	g	0%
Dietary Fiber	4g	16%
Protein	20g	40%
Vitamin A %		Vitamin C %
Calcium %		Iron %



Total Time  
**10 MIN.**

Serving Size  
**1 12TH RECIPE**

Difficulty  
**EASY**

Yields  
**12**

The classic recipe is transformed into a lightly spiced, warm and comforting vegetarian option with Pace salsa, chili powder, cumin and Monterey Jack cheese. Complete this dish by serving with corn fritters and a crisp green salad for a satisfying and healthy meal.



### Tip

- Serve with a fresh green salad tossed in a maple syrup and apple cider vinaigrette.
- Add shredded cooked chicken, corn kernels and black beans for a complete casserole.
- Serve with grilled chicken, shrimp or scallops.

Tips:

### INGREDIENTS

	WEIGHT	MEASURE
olive oil	1/4 cup	60 mL
large onions (4 lb), sliced	4	4
cloves garlic (2 oz), minced	12	12
dried oregano	2 tbsp	30 mL
chili powder	2 tbsp	30 mL
ground cumin	1 tbsp	15 mL
each salt and pepper	2 tsp	10 mL
butter, softened	1/4 cup	60 mL
yellow-fleshed potatoes, peeled and sliced into 1/8-inch (3 mm) thick slices	3 lb	1 kg
35% whipping cream	2 cups	500 mL
Pace Picante Salsa Medium	1 cup	250 mL
vegetable or chicken stock	1 cup	250 mL
shredded Cheddar cheese	4 cups	1 L
shredded Monterey Jack cheese	4 cups	1 L
chopped fresh cilantro leaves	1 cup	250 mL



## INSTRUCTIONS

1. Heat oil in large skillet set over medium heat; cook onions and garlic for 6 to 8 minutes or until tender. Sprinkle oregano, chili powder, cumin, salt and pepper over top. Reduce heat to low; cook, stirring often, for about 30 minutes or until very soft and caramelized. Let cool.
2. Grease full, shallow hotel pan with butter. In large bowl, combine potato slices, cream, salsa and stock. Arrange one-quarter of the potato slices, overlapping slightly, in bottom of pan. Top with one-quarter of the onion mixture, Cheddar and Monterey Jack cheese. Repeat layers 3 times. Slowly pour liquid over potatoes.
3. Cover with foil; bake in 400°F (200°C) oven for about 90 minutes or until bubbly around edge of pan and potatoes are fork-tender. Remove foil; bake for about 30 minutes or until very tender and top is browned.  
Sprinkle with cilantro. Let stand for 10 minutes before serving.