



PASTELON

SERVINGS 8
PREP TIME 20 min
COOK TIME 30 min

INGREDIENTS

- 1 lb ground beef
- 1 onion
- 3 cloves garlic
- 1 green pepper
- 1 bunch cilantro
- 1 sazón envelope
- 2 teaspoons oregano
- 2 tablespoons white vinegar
- 2 bay leaves
- 8 salad olives
- 1/2 cup raisins
- 1/4 cup tomato sauce
- 4 ripe plantains
- 3 eggs
- 2 tablespoons milk
- 2 cups white shredded cheese
- Vegetable oil
- Salt

DIRECTIONS

1. Pre-heat oven to 350°. Butter square pan with 1 tbs of butter.
2. Combine, beef, onion, pepper, garlic, cilantro, Sazón, oregano, and vinegar. Mix well.
3. Heat a large skillet over medium-high heat with 2 Tbs of olive oil, add meat mixture.
4. Cook beef until brown and of the juices bubble up, add bay leaves, olives, raisins, and tomato sauce. Mix and let simmer for 10 minutes, set aside.
5. Heat a large frying pan with vegetable oil, just enough to coat the bottom. Fry plantains for 2-3 minutes on each side or until golden and slightly crispy. Drain on a plate with paper towel, set aside.
6. To assemble pastelón: Take your prepared square pan, start with a layer of plantains, then beef, then a fistful of cheese, repeat. You want to finish with cheese and plantains. Beat 3 eggs with 2 Tbs of milk, pour over the pastelón. Let it sit for a minute allowing the egg to soak in. Top off with just a bit more cheese.
7. Bake in the oven at 350 ° for 20 minutes.

