THE PEOPLE'S CHOICE
$UPREMO
FOOD MARKET

PASTELON CASSEROLE



SERVINGS	8
PREP TIME	20 mins.
COOK TIME	30 mins.

INGREDIENTS

- 1 tbsp butter
- 4 cups Puerto Rican picadillo
- 1/4 cup tomato sauce
- 4 ripe plantains (peeled and sliced thin lengthwise into strips)
- 3 eggs
- 2 tbsp milk
- 2 cups white shredded cheese
- Vegetable oil (for frying)
- Pinch of salt

DIRECTIONS

1. **Prep the Baking Dish:** Preheat your oven to 350°F (175°C). Grease a 9x9-inch square baking dish with the 1 tablespoon of butter, ensuring the bottom and sides are evenly coated.
2. **Simmer the Filling:** Combine the 4 cups of pre-cooked Puerto Rican picadillo with the 1/4 cup of tomato sauce in a skillet over low heat. Stir continuously until warmed through and well blended, then set aside.
3. **Fry the Plantains:** Place a shallow layer of vegetable oil in a pan over medium heat. Fry the plantain strips in single batches for 2 to 3 minutes per side until they turn golden brown. Transfer to a paper-towel-lined plate to drain excess oil.
4. **Build the Layers:**
   - Arrange an initial layer of golden plantain strips across the bottom of the buttered dish.
   - Spread half of the savory picadillo evenly over the plantains.
   - Sprinkle a generous handful of white shredded cheese over the meat.
   - Add a second layer of plantains, followed by the remaining picadillo and another layer of cheese.
   - Finish with a final top layer of plantains and the rest of the cheese.
5. **Egg Wash Soak:** In a bowl, whisk the 3 eggs together with 2 tablespoons of milk and a pinch of salt. Pour the egg mixture evenly across the top layer of the casserole, allowing it to sink down through the layers for 1 minute.
6. **Bake:** Bake uncovered at 350°F for 30 minutes until the egg mixture sets and the top cheese layer is melted, bubbly, and lightly golden. Rest for 5 to 10 minutes before slicing into 8 servings.

Recipe inspired by: https://thenoshery.com/pastelon-sweet-plaintain-lasagna/