

Mexican Tortilla Pie

Ingredients:

- 2 (15 ounce) cans pinto beans, drained and rinsed
- 1 cup salsa, divided
- 2 cloves garlic, minced
- 2 tablespoons chopped fresh cilantro
- 1 (15 ounce) can refried beans
- 1/2 cup chopped tomatoes
- 7 (8 inch) flour tortillas
- 1/2-3/4 cup [Mae's humnut cheese](#) sauce
- Dried parsley, to garnish
- Enchilada sauce (I used for top layer)

Mae's Humnut Cheese* (adapted)

- 2-3 tbsp hummus
- 1 tbsp nutritional yeast
- A pinch of turmeric if you like your cheese yellow
- water to thin



Directions: Preheat oven to 400F. In a large bowl, mash pinto beans. Stir in 3/4 cup salsa and garlic. In a separate bowl, mix together 1/4 cup salsa, cilantro, refried beans and tomatoes. Place 1 tortilla in a greased pie plate or tart dish. Spread 3/4 cup pinto bean mixture over tortilla to within 1/2 inch of edge. Top with 1/4 cup humnut cheese, and cover with another tortilla. Spread with 2/3 cup refried beans, and top with 1/4 cup humnut cheese. Repeat layering twice. Cover with remaining tortilla, and spread with remaining pinto bean mixture, humnut cheese, and enchilada sauce. Cook for about 35 minutes. Serves 6.