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## Pastelon de papas

1.7K Imagine craving a lasagna but in the form of meat & potatoes... Imagine having a good ol' Shepherd's Pie but wishing it had the Latin-Caribbean flavors that you grew up with. Now imagine just wanting a decadent meat and potatoes dish with awesome sauce and plenty of cheese. Drooling yet? Today, I introduce you to Pastelon de Papas which is essentially a Dominican Version of Shepherd's Pie. It's the very essence of comfort food since it combines all of the fan favorites- meat and potatoes. I have to say that of all of the pastelon dishes I grew up eating, I ate this one the most. It was hands down a winner with me and all of my cousins. It was the perfect way that my grandmother bridged the gap between Hispanic culture and American culture. As a first generation American, you straddle two worlds. Your American side that you share with your peers and then your Hispanic that you share at home with your family. It's inevitable that the two will clash as you come home asking your grandmother for peanut butter & fluff sandwiches, mac and cheese, and nuggets. My favorite is watching her squint her eyes as I explain all of these American dishes that my friends love at school only for my grandmother to say, "Y que eso?" ... ("What is that?") As a child, I never realized just how difficult it must've been for my grandmother to assimilate into an entirely different culture after having lived a whole life. Unlike my mom who came to this country at 18, my grandmother was full grown adult who had raised several kids, siblings, nephews, and even grandkids. I remember getting mad when she refused to cook some the dishes that I had only heard about- like macaroni and cheese. Overtime, I grew to appreciate more than life itself. It's because of her that I honor tradition and it's also why I'm still so tied to my roots. As a first generation American, it's easy to shed your roots and fully adopt your new home- because it is home. I was born and raised in Queens, NY and a New York Slice is very much part of my DNA as is Manqu & Ropa Vieja. I never realized that my grandmother made Pastelon de Papas as way to relate to younger generation. Outside of soup, Dominicans don't really eat potatoes. We have so many other starches in our diet, that potatoes are low on totem pole of starches that we choose to eat. When we do eat it, we're either whipping up a mean mashed potato or having our own version of shepherd's pie. Now as you can imagine, Pastelon de Papas does differ from regular Shepherd's Pie in a variety of different ways. To start, we're going to be making Carne Molida aka Picadillo. We're going to season it with classic Hispanic flavors like Dominican Orégano, Adobo, Garlic, Cilantro, and Lime. Few things to note when making Carne Molida/Picadillo Don't be afraid to substitute ground beef for ground turkey. I do this all of the time and it's delicious. If you do sub in ground turkey, use much less salt. Ground turkey isn't as robust as ground beef and doesn't need as much seasoning Season your ground beef in a mixing bowl BEFORE cooking. I know this is a bit controversial, but I personally prefer to season the meat before cooking vs. while it's cooking. This allows the flavors to settle in and you end up with a buttery smooth carne molida vs. chewy carne molida Once you start cooking the ground beef, it will become chewy. Using the back of a wooden spoon, gently mash down the ground beef making sure to break up the clumps. Continue to add water and letting it evaporate until the beef reaches your desired texture. We're essentially stewing the ground beef so that we end up with a silky smooth melt-in-your-mouth carne molida. If you prefer a more chewy and gamey carne molida, stew for less time. Whenever you're using carne molida as a filling to anything- empanadas, lasagna, or pastelon, make sure to use a lean ground beef. You also want to use a tiny bit of oil when cooking the ground beef. In essence, you want to eliminate as much oil from the ground beef so that you don't end up with a greasy mess at the end. Now if you can't find lean ground beef or if you don't like, make sure to drain any of the excess oil before adding the tomato paste Now that we've covered the Carne Molida Basis for this dish, the other major component we must tackle is the mashed potato. Warning: You will have to resist the urge of eating all of the mashed potatoes when making this dish! It's so easy to get carried away that in end you may not have enough mashed potatoes to actually assemble the dish.... I've been there. You can use whichever mashed potato recipe you like! I suggest keeping it simple since the ground beef will already be loaded with flavor. I also suggest using golden potatoes since they're super buttery and naturally creamy. However, Idaho potatoes will also. Last but not least, don't be cheap with the cheese! You can use cheddar or mozzarella cheese or you could even go half and half. The choice is up to you. Me personally, I'm a mozzarella cheese kind of girl. I blame my Italian Step-Dad. If you like to see a step-by-step tutorial on how to Make Pastelon de Papas | Dominican Style Shepherd's Pie, feel free to visit my YouTube Channel: Chef Zee Cooks And now for the recipe...
2 lbs Lean Ground Beef (85/15 Blend)
1 Onion
½ Red Pepper
¼ Green Pepper
1 tbs Cilantro Chopped
1 tbs Chicken Bouillon Cube or Salt or Adobo
3 Garlic Cloves
1 Lime
1 tsp Dominican Orégano
¼ tsp Cumin
\*optional
½ tbs Sazon
4 tbs Tomato Paste
1 tbs Olives
2 ½ lbs Golden Potatoes
3 tbs Butter
1 cup Warm Milk
2 cups Mozzarella Cheese
Salt to Taste
Black Pepper to Taste
In a large mixing bowl, combine ground beef, diced onions, diced peppers, sazón, Dominican Orégano, garlic cloves, fresh lime, Chicken Bouillon, Salt, or Adobo, cilantro, cumin, and black pepper. Marinate meat for least 20 mins before cooking. In a large deep sided skillet, warm over medium heat and add olive oil. Once hot, add meat making sure to brown evenly on all side. Using the back of a wooden spoon, press down on meat being sure to break apart any clumps of meat. Once the meat is fully browned, add 4 cups of water and let meat simmer until water evaporates. Taste meat and add more water if meat is still chewy. Also, be sure to remove any excess oil. Once ground beef has reached desired soft buttery texture, add tomato paste and olive. Mix together until well combined. Afterwards, turn off ground beef and set aside. While meat is cooking, boil water with salt and add diced golden potatoes. The smaller you cut the potatoes, the faster that will be ready to mashed. Once potatoes are soft, drain water and then add warm milk, butter, salt to taste, and black pepper. Mash together until velvety smooth. In a 8x8 deep oven dish or shallow 9x13 baking dish, begin building Pastelon. First lay down even layer of mashed potatoes. Next, add even but thick layer of ground beef. Generously add mozzarella cheese. Now add top layer of mashed potatoes. In the end, add mozzarella cheese over top. Overall, you want to have two layers of mashed potatoes- one on the bottom and one on the top with the ground beef in the middle. Preheat oven to 400 degrees. Once hot, add Pastelon and bake uncovered for 15 minutes or until cheese has completely melted. Let rest for 5 minutes before serving hot.
carne molidamashed potatoespastelonpicadillopotatoes
Pastelón de Papas / Dominican Shepherd's Pie
This Pastelón de papas is the Dominican version of Shepherd's Pie and a staple on many a holiday dinners and family gatherings. I remember when I was growing up always asking if it was going to be on the menu because I loved it so much!There is something to that ground beef and cheese layer in between the layers of mash potatoes that is just amazing to my taste buds. The beef is very well seasoned and super flavorful! You get the bits of peppers, onions and the tartness of the olives, boy! It really is the most flavorful shepherd's pie you will ever have. Pastelón de Papas / Dominican Shepherd's Pie I also like that you can change up the seasonings to the beef. I have also added a bit of tomato sauce to it. That amps the flavor even more. But don't add too much, 3 tbs is more than enough to give it that extra flavor. Another variation I love is adding cauliflower to the potatoes and making it Cauliflower Potato Mash. This is how I normally make any kind of mash potatoes at home so I have adapted the recipe that way many times.Even though our most popular is the beef filling, you can use any other filling you'd like. Ground turkey, ground pork can all be great substitutes for this pastelón. So fear not, just go for it! Pastelón de Papas / Dominican Shepherd's Pie Watch me make it!
5 lb bag russet potatoes| cup milk pour in little by little|¼ cup butter or to taste!
lb ground beef
I prefer 85% lb adobo|1/2 tsp ground oregano| 1 cup chopped cilantro
I love Gourmet Garden Semi-Dried Cilantro|2 tbs manzanilla or salad olives chopped or whole|1/2 red pepper chopped (or other color preferred)|1/2 yellow pepper chopped (or other color preferred)|2 small yellow onion chopped (red onions are a great substitute)
8oz bag mozzarella cheese divided
Peel potatoes and cut in 2 to 3 pieces.Place in a large pot in salted water (about 1 tsp) and bring to a boil.Once at a boil, bring down to medium heat and boil until the potatoes are tender. The whole process should be about 30 minutes.In the meantime, prep your peppers and onions for the beef filling.Once the potatoes are done, mash them in a big bowl.Add milk and butter and mix in well until the potatoes are smooth. Set aside.In a large skillet, over high heat, place the ground beef and begin to brown by stirring frequently.Once beef is cooked halfway, add the adobo, oregano, cilantro and olives. Mix well.Add peppers and onions. Mix well and cook until the peppers and onions are softened and the beef juices run clear and you see a small bit of oil at the bottom of the skillet. This whole process should be about 15 to 10 minutes.Preheat oven to 350º degrees.In an 8×8 baking dish, place half of the mashed potatoes, spread and flatten them all around the bottom layer. I suggest you use a spatula.Add all the beef mixture, spread and flatten very gently over the first layer of potatoes.Add about 1/4 of the mozzarella cheese over the beef evenly.Spread the rest of the potatoes over the mozzarella. This will be a little harder step as the mozzarella and the beef may stick to the spatula. Use a spoon to help you as well. My video can give you an idea of how I do it.Top with remaining mozzarella.Bake for 15 minutes or until the top is nice and golden brown. Remember that ovens vary so it could be a bit quicker or a bit longer. So keep your eye on it. I also like that you can change up the seasoning to the beef. I have also added a bit of tomato sauce to it. That amps the flavor even more. But don't add too much, 3 tbs is more than enough to give it that extra flavor. Another variation I love is adding cauliflower to the potatoes and making it Cauliflower Potato Mash. This is how I normally make any kind of mash potatoes at the home so I have adapted the recipe that way many times. Even though our most popular is the beef filling, you can use any other filling you'd like. Ground turkey, ground pork can all be great substitutes for this pastelón. So fear not, just go for it!
belquistwist Hi, I'm Belqui and I'm a Food Blogger and UGC Creator based in Arizona. I create delicious dishes with a personal twist while helping brands build a growth-driving strategy on social media with authentic, engaging content. I'm a marketing professional and an Autism mom, who knows what it takes to deliver quality content quickly and gracefully. Cooking brings me joy and purpose, and I love sharing it with my family, friends, and the Internet at large through my website and social media. Proudly of Dominican descent, I was born in New York City and raised between the Dominican Republic and NYC. Now living in sunny Arizona (sunny days are my thing, btw), you'll find my Caribbean and American upbringing influencing my clever twists on classic recipes from all over the world! I can't wait to share a meal with you!
Este plato se prepara en muchos países con algunas variantes, especialmente a la hora de guisar la carne. En Puerto Rico como buenos amantes del sofrito, le añadimos cilantro, culantro, ajies dulces, cebolla, pimientos y ajos. El pastelón de papas o pastel de papas, también se le conoce como Shepherd's pie , su origen es británico.
Ingredientes
3 lbs. de papas hervidas y majadas
2 cucharadas de mantequilla sin sal
2 lbs. de carne de res molida magra (carne picada)
1 cucharada de pasta de tomate
2 cucharadas de Sofrito
1 cubito caldo de res (opcional)
1/2 cucharadita de sazónador con culantro y achote
Sal o pimienta al gusto o adobo al gusto
Queso cheddar o mozzarella al gusto
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Casseroles (Pastelones) En Español
Recipe Video Who can resist this Pastelón de papa, our incredible ground beef and potato casserole? Certainly not me. Layers of creamy mashed potatoes, filled with juicy ground beef, and loads of melted cheese. And with this recipe, we offer you other filling options, even a vegan one!
By Clara Gonzalez • Last reviewed Jan 13, 2024. Published Dec 21, 2003
Potato and beef casserole. Of course, the king of pastelones is pastelón de plátano maduro - raise your hand if you disagree. Still, pastelón de papa is one of those dishes that everyone finds very easy to appreciate, which is not the case with all Dominican dishes, which may require a process of adaptation to the criollo taste. Pastelón de papas is a baked ground beef and potato casserole made with layers of creamy puréed potato, cheese, and juicy ground beef filling cooked in tomato sauce. If it sounds like this is the description of a shepherd's pie, you're right, except that these pastelones have a bottom and a top layer of potato puré. It can be almost a complete meal in itself. Pastelón de papa (dominican shepherd's pie). Served with some Dominican salad, this pastelón is a complete meal, but you can also serve it for your potluck, office party, and even as part of the Christmas feast. Fillings: While minced beef pastelón is the most popular version and a very popular dish. Here you can find other fillings that will work well if you feel a bit adventurous. You can try our creamy chicken filling, our pulled chicken in tomato sauce, and – with some adaptations – make a vegan version with our vegan mince filling. Preparation: Remember to have the filling ready before starting to cook: the instructions for the filling of your choice are a separate recipe. Cheese: You can be very flexible with the selection of cheeses, as long as they are cheeses that melt and do not have a taste so "soft" that the flavors of the filling drown it out. A little competition in the flavors goes well in this casserole. Consistency: The most important trick is that the filling does not get too dry but not so moist that the pie becomes a soup in the oven. This recipe yields six servings; each portion is about 1½ cups in volume. This is a relatively easy recipe to make and a very popular dish in Plato del día eateries around the Dominican Republic. This Dominican shepherd's pie is made in a pretty similar way in every Dominican kitchen, but small touches will vary. If you have any good tips for making this dish, we would love to read them in the comments. Buen provecho! This awesome free recipe contains Amazon affiliate links, we receive a small commission from any purchase you make at no extra cost to you. Thanks for your support! Learn how to make pastelón de papa, our amazing ground beef casserole sandwiched between layers of creamy mashed potatoes and lots of melted cheese. It truly is irresistible. Save for Later Send by Email Print Recipe See the video to make the ground beef filling hereHeat oil over medium-low heat. Stir in onion and cook and stir until it turns translucent. Add garlic and cook stirring, for a minute.Add minced meat and cook over high heat and stir, breaking into small clumps until it browns. Pour in tomato sauce, and add bell pepper, salt, and pepper. Stir and cover. Simmer for 3 minutes.Taste and season with salt and pepper to taste if needed. Remove from the heat. Boil the potatoes in salted water (½ teaspoon of salt) until they are cooked through. Mash the potatoes, while still warm. A potato ricer (Amazon affiliate link) works best for this, but you can also use a food processor, or simply mash until there aren't any lumps.Mix in potatoes, milk, butter, garlic powder, and salt to taste. Mix in parsley and yolks. Grease a 9-cup baking pan. Spread half of the potato mash in the baking pan, and cover with half the cheese. Top with the meat filling, followed by the remaining potato mash. Top with the remaining half of the cheese. Cook in a preheated oven at 350 °F [170 °C] for 20 minutes, or until the top is a light golden color, and cheese is bubbly. Let it rest for a minute or two before serving. Calories: 673kcalCarbohydrates: 36gProtein: 30gFat: 46gSaturated Fat: 19gCholesterol: 180mgSodium: 1820mgPotassium: 1162mgFiber: 5gSugar: 7gVitamin A: 1502IUVitamin C: 60mgCalcium: 336mgIron: 4mg Nutritional information is calculated automatically based on ingredients listed. Please consult your doctor if you need precise nutrition information. Want to save this recipe? Enter your email & I'll send it to your inbox. ♥ Plus, get great weekly recipes from me! While potatoes are not as utilized in our cuisine as in many countries, we also have many potato recipes on our blog. You don't want to miss Ensalada rusa (or mixta), the lovely Dominican potato salad, or Bacalao con papa, the codfish and potato lenten classic. Some other dishes to try are Ensalada hervida (boiled vegetable salad), Ensalada de pollo (Chicken salad), and Yareo (Dominican loaded French fries). Inicio »
Recetas »
Pastelones In English
Receta Video ¿Quién puede resistirse a este Pastelón de papa, nuestra increíble cazuela de carne molida y papa? No muchos. Capas de cremoso puré de papas, rellena de jugosa carne molida, y mucho queso fundido. Y esta receta ofrece otras opciones de relleno, ¡incluso una vegana! Por Clara Gonzalez - Revisado: 15 Ene 2025. Publicado: 21 Dic 3003. Pastelón de papa. Por supuesto, el rey de los pastelones es el pastelón de plátano maduro – que levante la mano quien esté en desacuerdo Pero el pastelón de papa es uno de esos platos que a casi todos se le hace muy fácil apreciar. Esto no es siempre el caso con todos los platos dominicanos, que a veces pueden requerir un proceso de adaptación al gusto criollo. El pastelón de papas es un plato horneado con capas de cremoso puré de papa, queso y un jugoso relleno de carne molida cocida en salsa de tomate. Puede ser casi una comida completa en sí misma. Y si te suena a la descripción de un shepherd's pie, estás en lo cierto, salvo que los pastelones tienen una capa inferior y otra superior de puré. Pastelón de papas (cazuela de carne molida con papa). Acompañado de un poco de ensalada dominicana, este pastelón es una comida completa, pero también puedes servirlo para tu "fiesta de traje", fiesta de la oficina, e incluso como parte del banquete de Navidad. Relleno: Aunque el pastelón de res molida es la versión más conocida y un plato muy popular, aquí puedes encontrar otros rellenos que funcionarán bien si te sientes un poco aventurero(a). Puedes probar nuestro relleno de pollo cremoso, nuestro pollo desmenuzado en salsa de tomate, un relleno de chorizo, y, con algunas adaptaciones, hacer una versión vegana con nuestro relleno de picadillo vegano. Preparación: Recuerde tener listo el relleno antes de empezar a cocinar, las instrucciones para el relleno de tu elección son una receta aparte. Consistencia: El truco más importante es que el relleno no te quede muy seco, pero tan poco que quede tan jugoso que el pastelón se vuelva una sopa en el horno. No te asustes, es fácil aprender como hacer pastelón de papas con esta receta. Quesos: Se puede ser muy flexible con la elección de los quesos, siempre y cuando sean quesos que se derritan, y que no tengan un sabor tan "blando" que se vea ahogado por los sabores del relleno. Un poquito de competencia en los sabores va bien en este pastelón. Esta receta rinde 6 porciones; cada porción de aproximadamente 1½ tazas de volumen. Es una receta relativamente fácil de hacer y un plato muy popular en los restaurantes Plato del día de toda la República Dominicana. Este pastel de pastor dominicano se hace de forma bastante similar en todas las cocinas dominicanas, pero los pequeños toques variarán. Si tienes algún buen consejo para preparar este plato, nos encantaría leerlo en los comentarios. ¡Buen provecho! Esta receta gratuita contiene enlaces de afiliado a Amazon, y recibimos una pequeña comisión cuando compras, sin ningún costo para ti. ¡Gracias por tu apoyo! Aprende cómo hacer el pastelón de papa, nuestro increíble pastelón de res molida entre capas de cremoso puré de papas y mucho queso derretido. Es realmente irresistible. Save for Later Send by Email Imprimir Receta
Cebolla roja, (tamaño mediano, picadita [65 g])
3 dientes ajo, picadito
1 libra(s) carne de res molida, [454g] (magra si prefieres)
2 cucharadas aceite de oliva
1 taza salsa de tomate
1 pimiento rojo, picado
1 ½ cucharadita sal, o más, al gusto
½ cucharadita pimienta, o más, al gusto
1 ramito cilantro, picado
2 libras papas, [0,91 kg, peladas]
1 ½ cucharadita sal, cantidad dividida (o más, al gusto)
1 taza leche
¼ taza mantequilla, más extra para engrasar molde
1 cucharada ajo en polvo
1 cucharada perejil, picadito
2 yemas de huevos, (opcional)
2 ½ tazas queso Mozzarella, o Cheddar, o ambos, rallados
Para hacer relleno puedes ver el video aquí.Calienta el aceite a fuego medio-bajo. Agrega la cebolla y cuece removiendo hasta que se torne translúcida. Agrega el ajo y cuece removiendo por un minuto.Agrega la carne molida y cuece a fuego alto removiendo, presiona para deshacer los grumos y cuece hasta que dore. Vierte la salsa de tomate y agrega pimiento rojo, sal y pimienta. Remueve y tapa. Cuece por 3 minutos.Prueba y sazona con sal y pimienta al gusto si lo encuentras necesario. Retira del fuego. Hierva las papas hasta que estén bien blandas en agua a la que has agregado ½ cucharadita de sal. Maja las papas mientras están todavía calientes. Usar un majador de papas (enlace afiliado de Amazon) es la mejor opción, también puedes usar un procesador, o simplemente te maja hasta que el puré no tenga grumos.Mezcla las papas con la leche, mantequilla, ajo en polvo y sal al gusto. Mezcla con el perejil y las yemas. Engrasa con la mantequilla un molde de 8 tazas de capacidad. Pon la mitad de la mezcla de las papas en el fondo, cubre las papas con la mitad de la mozzarella. Cubre con la carne. Agrega una capa de papas, y cubre con el resto del queso. Cuece en horno precalentado a 350 °F [170 °C] por 20 minutos, o hasta que el queso dore. Deja reposar por un par de minutos antes de servir caliente con ensalada verde. Calorías: 673kcalCarbohidratos: 36gProteína: 30gGrasa: 46gGrasa saturada: 19gCoolesterol: 180mgSodio: 1820mgPotasio: 1162mgFibra: 5gAzúcar: 7gVitamina A: 1502IUVitamina C: 60mgCalcio: 336mgHierro: 4mg La información nutricional es un estimado calculado automáticamente a partir de los ingredientes listados. Por favor, consulta a tu médico si necesitas información nutricional precisa. ¿Quieres guardar esta receta? Entra tu email y te la envío. ♥ ¡Además recibirás fantásticas recetas cada semana! ¿Cómo hacer un pastelón de papa con carne molida? Si tienes suficientes restos de puré de papa, puedes hacer este estupendo pastelón de carne molida y papas, e incluso escoger entre las diversas opciones de rellenos que ofrecemos. Si sólo tienes suficiente puré de para para una capa, también puedes hacerlo. ¿Cuál es un buen acompañamiento para el pastelón? Mi guarnición favorita para el pastelón es simplemente una ensalada. Los pastelones ya son una comida de una sola vez. ¿Se puede congelar el pastelón? Por supuesto. Es un plato estupendo para este fin. Tápalo muy bien para evitar que se quem e en el congelador, y congéalo hasta un mes, sólo deja la capa superior de queso para cuando llegue el momento de recalentarlo. ¿Cuánto dura el pastelón en la nevera? Unas 48 horas. Contiene productos lácteos y puede empeorar a ponerse rancio después. El pastelón de papa es un plato tradicional de la gastronomía paraguaya y de varios países de Latinoamérica; a pesar que el origen de esta receta es Europeo, cada país en América Latina prepara su mejor versión utilizando papas autóctonas de cada región. Aprende cómo hacer un auténtico pastelón de papas paraguayo. ¿Cómo es el pastelón de papa?El pastelón de papas es una preparación hecha a base de puré de papas, donde se intercalan dos capas de dicho puré y en el medio va un delicioso relleno de carne picada bien aderezado con diversos vegetales y hierbas.Receta de pastelón de papaPrepará esta sencilla receta de pastelón de papas al estilo paraguayo y enaltece los paladares de tus familiares con esta preparación llena de tanto sabor y de textura increíble. Lo podés servir en un almuerzo del domingo para salir un poco de la rutina alimenticia. No pierdas los detalles de los ingredientes y el paso a paso.Ingredientes para el puré1 kilo de papas½ vaso de leche tibia50 gramos de mantequillaSal y pimienta al gusto1 diente de ajoAguaNingredientes para el relleno¼ kilo de carne picada1 cebolla1 pimiento verde3 tomates1 pimiento rojo1 chorrito de vino blancoAceite c/nComino al gustoSal y pimienta al gustoIngredientes para el gratinado1 huevo batido¼ kilo de queso ralladoPreparaciónPasos para el puréPrimamente lavar las papas, pelarlas y cortarlas en cuadros medianos.A continuación poner a hervir agua y sumergir las papas, el ajo y una pizca de sal. Dejar cocinar por 20 minutos o hasta que estén blandas.Colar y triturar las papas hasta formar un puré.Agregar la mantequilla y el chorrito de leche. Mezclar hasta obtener una mezcla homogénea y no muy líquida. Reservar.Pasos para el rellenoPicar el ajo, la cebolla, los pimientos en cuadros pequeños.Seguidamente calentar una sartén y agregar un chorrito de aceite.Cuando el aceite esté bien caliente, añadir la cebolla y el ajo. Dejar cocinar hasta que la cebolla se cristalice.Como paso siguiente agregar los pimientos y una pizca de sal. Remover y dejar cocinar por 3 minutos.Luego agregar el vino blanco y dejar cocinar por 2 minutos para que se evapore el alcohol.Incorporar la carne, el comino y el tomate previamente triturado. Mezclar y dejar cocinar por 15 minutos aproximadamente.Remover la preparación de vez en cuando para que no se pegue.Una vez lista la carne, apagar el fuego. Dejar enfriar y reservar.Pasos para el armadoUntar una bandeja para horno con un poquito de mantequilla.Agregar la mitad del puré, aplastar y distribuir uniformemente hasta formar una capa pareja.Verter encima el relleno de carne. Esparcir uniformemente.Agregar la otra capa de puré de papas. Aplanar.Pintar la superficie con huevo batido y agregar el queso rallado y un poco de orégano.Llevar al horno precalentado por 20 minutos hasta que el queso se haya gratinado.Retirar del horno y dejar enfriar unos minutos.Servir una porción por plato. Se puede acompañar con una fresca ensalada.Tips o secretos para preparar pastelón de papasLa carne de vaca de puede sustituir por carne picada de cerdo.Al relleno se le pueden agregar aceitunas negras y huevo cocido picado. Sin embargo, dependerá del gusto de cada persona.Cocina:ParaguayaCategoría:Plato principalDificultad:FácilRaciones:8Calorías por ración: 300 kcalTiempo de preparación: 30minTiempo de cocción: 40minTiempo total: 1h 10min/5 (0 Reviews) Usamos cookies para asegurarnos de dar la mejor experiencia en nuestra web. Si continúas usando este sitio, asumiremos que estás de acuerdo. Saber más.