



# ENCHILADA TRAYBAKE

Serves 6-8

Prep time: 5 minutes | Cooking time: 25 minutes (inc. 15 minutes in the oven)

## INGREDIENTS

2 tbsp olive oil

2 onions diced

1kg Maleny Black Angus Beef mince

4 cloves garlic crushed

2 tsp chilli flakes (or to taste, or use fresh chilli)

6 tsp smoked paprika

2 tsp cumin (ground or whole – up to you!)

1 x 400g tin kidney beans

1 x 420g tin corn

1 litre passata

4 tsp dried oregano

8 tbsp fresh coriander chopped finely

Salt and pepper to taste

16 medium-sized tortillas

200g cheddar cheese grated

**TURN OVER FOR METHOD**





## METHOD

1. Preheat your oven to 220C/200C fan/gas mark 7/425F.
2. Fry the onion and olive oil in a frying pan at a low temperature for about three minutes, until softened but not browned.
3. Turn the heat up and add the Maleny Black Angus Beef mince. Fry for a further two minutes until the mince is browned.
4. Turn the heat down, then add the garlic, chilli and spices and cook for one more minute.
5. Add the kidney beans, corn, 300ml of the passata, all the oregano and some salt and pepper to taste. Bring to a gentle simmer, then add four tbsp of the fresh coriander.
6. Turn off the heat and place 1/16th (estimate the quantity) of the filling inside each tortilla and roll the tortilla around the filling. Place the filled tortillas, side by side in a roasting dish with the ends facing downwards.
7. Pour over the remaining 700ml of passata and scatter with all the cheese.
8. Bake in the preheated oven for 15 minutes until the tortillas are a little crispy on the edges and the cheese is brown and bubbling.
9. Remove from the oven and scatter with the remaining four tablespoons of fresh coriander.
10. Serve with a green salad and all your Mexican favourites such as guacamole, sour cream, salsa etc.

### TIPS:

The beef filling is suitable to freeze before you roll it into the tortillas. Simply allow it to cool first, then freeze it in a plastic container. It will keep for up to one month like this. Defrost fully in the fridge before using, then fill the tortillas and cover with passata and cheese before cooking in the oven. You will need to add an extra 5-10 minutes to the cooking time, to allow for the fact the filling is cold.

