

## Enchiladas

One of the best known of all Mexican recipes is beef enchiladas. An **enchilada** is basically a stuffed tortilla baked in the oven with a sauce and melted cheese.

While beef enchiladas are very popular, chicken, cheese, vegetables, seafood or eggs may also be used in the filling.

### Ingredients

#### BRING AN OVENPROOF DISH TO BAKE ENCHILADAS IN

- 500g / 1lb minced beef
- 1 onion, finely chopped
- 1 garlic clove, crushed
- 1 red pepper
- 1 carton passata
- 3 tablespoons tomato purée
- 1 teaspoon paprika
- 1 teaspoon ground cumin
- 1 teaspoon chilli powder
- A handful of fresh coriander, chopped
- Salt and pepper to taste
- 8 flour tortillas
- 150g (6oz) Cheddar, grated
- 1 tub sour cream



### Method

1. Fry the minced beef and onion and garlic in a medium pan for about 5 minutes until browned.
2. Add the chopped red pepper and fry for 1-2 minutes.
3. Add about  $\frac{3}{4}$  of the carton of passata, tomato purée, paprika, cumin, chilli powder and season.
4. Bring the pan to the boil, then cover and simmer for 15 minutes.
5. Add the chopped coriander.
6. Spread a little mince in the centre of each tortilla, roll up and place in a baking dish.
7. Mix the remaining passata with  $\frac{1}{2}$  the tub of sour cream. Pour over the enchiladas.
8. Top with the grated cheese, and chopped chilli.
9. Bake for 15 minutes until golden and cheese is bubbling. Serve with remaining sour cream on top.

Name