



# for the Little ones



# cheesy enchiladas







Mexican pork mince rolled up in wraps and topped with mild sauce and melty cheese.

# FROM YOUR BOX

PORK MINCE	500g
SALSA	1 jar
BLACK BEANS	400g
TOMATOES	2
AVOCADOS	2
WHEAT TORTILLAS	1 packet
SHREDDED CHEDDAR	1 packet

# FROM YOUR PANTRY

oil for cooking, smoked paprika, salt, pepper

# cooking tools

large frypan, oven dish

Make tacos or quesadillas instead if you prefer! Or add corn chips for some simple nachos!

#### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - wheat tortillas are replaced with corn tortillas. Toas for 20 seconds in a dry frypan and enjoy this dish as tacos.



#### 1. Cook the Pork

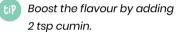
Set oven to 220°C, grill setting.

Heat a large frypan with **oil** over medium-high heat. Add **mince** and cook for 5 minutes, using a spatula to break up the mince. Season with **3 tsp smoked paprika**.



#### 2. StiR in the Salsa & Beans

Stir in 1/2 jar salsa and 1/4 cup water. Drain, rinse and add beans. Cook for a further 5 minutes. Season to taste with salt and pepper.







#### 3 PRepare the Garnish

Dice **tomatoes** and **avocados**. Add to serving bowls and take to the table.

Mash the avocados to make a quick guacamole if you prefer!



# 4. assemble the enchiladas

Add even amounts of pork mince filling to **wraps**, roll up and arrange in an oven dish.



# 5. Bake the enchilaDaS

Spoon over remaining salsa and top with **cheddar** (use to taste). Bake in the oven for 5 minutes or until cheese is melted and golden.







### 6. finish and serve

Serve the enchiladas at the table with tomato, avocado and any remaining cheese.



Serve with lime wedges, coriander or chilli for an extra flavour boost.