

FOR THE
 Little ONES

 Diced
 tomato &
 Mashed avo

 PORK & CHEESE
 QUESADILLA


Cheesy Enchiladas

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



30 Minutes



4/6 Servings



PORK

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g/61g	35g/55g	56g/76g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
PORK MINCE	500g	1kg
SALSA	1 jar	2 jars
BLACK BEANS	400g	2 x 400g
TOMATOES	2	3
AVOCADOS	2	3
WHEAT TORTILLAS	1 packet	2 packets
SHREDDED CHEDDAR	1 packet	2 packets

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!

No gluten option - wheat tortillas are replaced with corn tortillas. Toast 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 **3-4 tsp smoked paprika**.



4. ASSEMBLE the ENCHILADAS

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



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**.

6P - stir in 1 jar salsa & 1/2 cup water.

tip Boost the flavour by adding 2 tsp cumin.



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.



3. PREPARE the GARNISH

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

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



6. FINISH AND SERVE

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

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