



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Holy Smoke Chorizo

Free-range, nitrate-free smoked pork chorizo from Manjimup WA.

MANJIMUP
holy smoke
Wood & Smoke Artisans
HAND CRAFTED GOURMET

4 Chorizo and Bean Enchiladas

These smokey enchiladas are not spicy, so the whole family can enjoy them. Full of wholesome beans and veggies, WA-made chorizo, and topped with cheese! Served with a fresh avocado salsa.

 30 minutes

 2 servings

 Pork

4 June 2021

Mexican fiesta

Put on your favourite Mexican music and customise this meal to your liking. For example, add pickled jalapeños, sour cream, or corn cobs!

FROM YOUR BOX

RED ONION	1/2 *
ZUCCHINI	1/2 *
CHORIZO	150g
BEANS	400g
MILD SALSA	1 jar
TORTILLAS	8-pack
SHREDDED MOZZARELLA CHEESE	1/2 packet *
RED CAPSICUM	1/2 *
AVOCADO	1
CONTINENTAL CUCUMBER	1/2 *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, ground paprika, balsamic vinegar

KEY UTENSILS

large frypan, oven dish

NOTES

For 2 people, we recommend making 4-6 enchiladas and saving the remaining tortilla wraps for another time.

If cooking for fussy eaters, slice/wedge salsa ingredients and serve separately on the side.

No pork option – chorizo is replaced with 300g chicken mince. Add in step 1 along with 1 tsp ground cumin, 1 tsp oregano and the paprika.

No gluten option – tortillas are replaced with corn tortillas.



1. FRY THE CHORIZO

Set oven to 220°C.

Heat a frypan with **oil** over medium-high heat. Slice red onion, grate zucchini, peel and crumble chorizo. Add to pan as you go with **2 tsp paprika**.



2. FINISH THE FILLING

Add drained beans and **1/4 cup water**. Cover and cook for 5 minutes. Season with **salt and pepper**.



3. ASSEMBLE AND BAKE

Spread a thin layer of salsa on the bottom of an oven dish (see notes). Fill 4-6 tortillas (see notes) with 1/3 cup filling each. Roll up and place seam-side down in dish. Pour over remaining salsa (to taste) and sprinkle with cheese. Bake for 5-8 minutes until warmed through.



4. PREPARE THE FRESH SALSA

Dice capsicum, avocado and cucumber (see notes). Toss together in a bowl with **2 tsp olive oil, 1 tsp vinegar, salt and pepper**.



5. FINISH AND PLATE

Serve tortillas on plates with fresh salsa.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

