

for the
little ones

cheesy enchiladas

 30 Minutes 2 Servings PORK

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

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

PORK MINCE	500g
TOMATO SUGO	1 jar (350g)
TOMATO	1
AVOCADO	1
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. Toast for 20 seconds in a dry frypan before adding the filling as per step 4.



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, using a spatula to break up the mince. Season with **3 tsp smoked paprika**.



2. STIR in the Sugo & SIMMER

Stir in 1/2 jar tomato sugo and **1/4 cup water**. Cook for a further 3-4 minutes. Season to taste with **salt and pepper**.

tip Boost the flavour by adding 2 tsp cumin.



3. PREPARE the GARNISH

Dice tomato and avocado. Add to serving bowls and take to the table.

tip Mash the avocado 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 sugo 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.

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