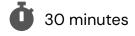


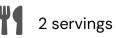




## **Cheesy Bean Enchiladas**

Wraps with mixed bean and corn filling, baked with homemade tomato enchilada sauce and shredded cheddar cheese, and served with fresh, crunchy vegetables.







# Spice it up!

A few drops of hot sauce, some dried chilli flakes or pickled jalapeños would make a great addition to this dish (for those who can handle the heat!).

TOTAL FAT CARBOHYDRATES 37g

56g

79g

#### FROM YOUR BOX

SPRING ONIONS	1 bunch
TOMATO PASTE	1 sachet
CORN COB	1
TINNED MIXED BEANS	400g
WRAPS	8-pack
SHREDDED CHEDDAR CHEESE	1 packet
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
AVOCADO	1

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano, flour of choice

#### **KEY UTENSILS**

large frypan, saucepan, oven dish

#### **NOTES**

We used plain flour but cornflour or rice flour will also work well.

If you have helpers in the kitchen, get them to add the filling to the wraps and roll them up.

Dress the fresh elements with vinegar and olive oil if desired.

No gluten option - wraps are replaced with corn tortillas. Heat tortillas according to packet instructions then cook as per recipe.



## 1. SAUTÉ ENCHILADA SAUCE

Set oven to 220°C.

Heat a saucepan over medium heat with 3 tbsp oil. Finely slice 1/2 spring onions. Add to pan along with tomato paste, 3 tsp smoked paprika, 2 tsp oregano and 1 1/2 tbsp flour (see notes). Stir for 1 minute.



## 2. SIMMER ENCHILADA SAUCE

Pour 1 1/4 cups water into enchilada sauce and simmer, whisking occasionally, for 6-8 minutes until sauce thickens. Season with salt and pepper.



#### 3. COOK THE FILLING

Heat a large frypan over medium-high heat with **oil**. Slice remaining spring onions (reserve some green tops for garnish) and remove corn kernels from cob. Add to pan as you go. Cook for 3 minutes. Drain and rinse mixed beans. Add to pan and cook for a further 2 minutes.



### 4. MAKE THE ENCHILADAS

Add fillings to wraps and roll to make enchiladas (see notes). Spread 1 tbsp sauce into the base of an oven dish. Add enchiladas. Pour over remaining sauce. Sprinkle over cheese. Bake for 5-10 minutes until cheese is melted and golden.



## **5. PREPARE FRESH ELEMENTS**

Wedge lettuce, slice cucumber and avocado (see notes).



### 6. FINISH AND SERVE

Serve enchiladas and fresh elements tableside.

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



