



# Chorizo Topped Beef Enchiladas

with smashed avocado and potato wedges

Street Food 40-45 mins

17



Beef Mince



Chorizo



Garlic



Red Kidney Beans



Tomato Paste



Tortilla



Avocado



Grated Cheese



Potatoes



Mexican Style Spice Mix



Red Wine Jus



Creme Fraiche

Pantry Items: Oil, Salt, Pepper, Sugar, Water



Rate your recipe!



## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper, grater, oven dish, sieve

## Ingredients

	2P	4P
Beef Mince	250 g	500 g
Chorizo	100 g	200 g
Garlic	2 units	4 units
Red Kidney Beans	1 pack	2 packs
Tomato Paste	1 tin	2 tins
Tortilla	8 units	16 units
Avocado	1 unit	2 units
Grated Cheese	50 g	100 g
Potatoes	3 units	6 units
Mexican Style Spice Mix	1 sachet	2 sachets
Red Wine Jus	1 sachet	2 sachets
Creme Fraiche	65 g	110 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	1007 g	100 g
Energy (kJ/kcal)	7024.9 kJ/ 1679 kcal	697.6 kJ/ 166.7 kcal
Fat (g)	83.5 g	8.3 g
Sat. Fat (g)	33.3 g	3.3 g
Carbohydrate (g)	156 g	15.5 g
Sugars (g)	17 g	1.7 g
Protein (g)	75 g	7.4 g
Salt (g)	8 g	0.8 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.

Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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## Make the Wedges

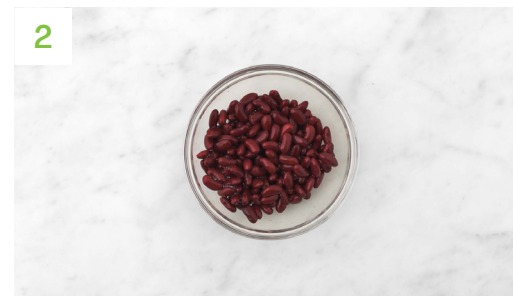
- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm wide wedges (peeling optional).
- Pop the wedges onto a large (lined) baking tray.
- Toss with **salt**, **pepper** and a drizzle of **oil**. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

**TIP:** Use two baking trays if necessary.



## Simmer the Sauce

- Add ¼ tsp **salt**, ½ tsp **sugar**, 50ml **water** (double all for 4p), the **red wine jus** and the **beans** to the pan.
- Bring to the boil, then lower the heat and simmer until thickened, stirring occasionally, 4-5 mins.
- Once thickened, taste and season with **salt** and **pepper** if needed. Roughly mash **beans** with the back of a spoon.
- Lay the **tortillas** out on a board.
- Spoon the **beef** mixture down the centre of each, then roll up to enclose the filling.



## Get Prepped

- Peel and grate the **garlic** (or use a garlic press).
- Drain and rinse the **beans** in a sieve.



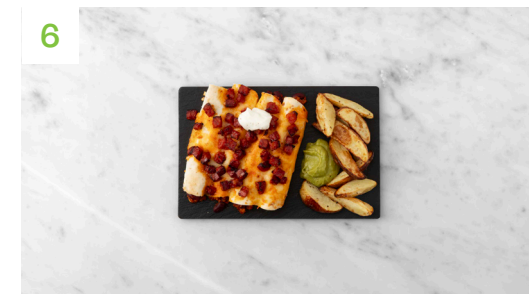
## Bake the Enchiladas

- Drizzle a little **oil** into the bottom of an ovenproof dish, then lay in the enchiladas. Pack them snugly, side by side, seam-side down so they don't unroll.
- Scatter the **cheese** and **chorizo** over the top.
- Bake on the middle shelf of the oven until golden, 8-10 mins.
- Meanwhile, halve the **avocado** and remove the pit.
- Use a spoon to scoop the flesh out into a bowl and mash with a fork. Season with **salt** and **pepper**, then mix together.



## Fry the Beef

- Place a large pan over medium-high heat (without oil).
- Once hot, fry the **beef mince** until browned, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Use a spoon to break up the **beef** as it cooks. Season with **salt** and **pepper**.
- Stir in the **Mexican spice mix**, **garlic** and **tomato paste**.
- Cook until fragrant, 1 min.



## Finish and Serve

- When ready, divide your enchiladas between plates.
- Serve the wedges, smashed **avocado** and **creme fraiche** alongside.

## Enjoy!