

FOR the  
Little ONESDiced  
tomato &  
Mashed ayoPORK MINCE  
QuesADILLA

# Cheesy enchiladas

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

 30 Minutes 4 Servings PORK

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## FROM YOUR BOX

PORK MINCE	500g
SALSA	1 jar
BLACK BEANS	400g
TOMATOES	2
AVOCADOS	2
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 for 5 minutes, using a spatula to break up the mince. Season with **3 tsp smoked paprika**.



### 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**.

**tip** Boost the flavour by adding 2 tsp cumin.



### 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!



### 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 salsa 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.