

EXTRAS #16

## ALSO WORKS A TREAT WITH...

Finely chopped mushrooms or cooked lentils

## RAISE YOUR GAME BY...

Adding diced bacon or chorizo to the mince







## **ENCHILASAGNE**

This month we've got an Italian classic full of Mexican flavours. The lasagne is made with tortillas (like an enchilada) and the mince is cooked in a rich tomato salsa with **ORÉGANO BLEND** and **ANCHO BLEND**, then layered with a simple chili con queso white sauce to put a new spin on a family favourite!

Prep 30 mins	Cook 1 hr 20 mins	
Heat	Serves	
((())	4	

500g beef or pork mince or soya mince for a veg version

1 **bunch of spring onions** - thinly sliced

1 **onion** - finely chopped

2 **cloves of garlic** - roughly chopped

75g **cheddar cheese** - coarsely grated

75g **mozzarella cheese** - coarsely grated

150ml cream (any type)

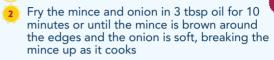
4-6 large **tortillas** or **wraps** (depending on the size of your baking dish!) - halved

400g tin of tomatoes

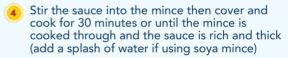
**Essential Mexican salad veg** (p192) from How to Be a Taco

Legend and sour cream to serve

1	Preheat the	e oven to	180°C/gas	mark 4
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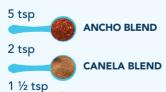
Heat the cream with the spring onions, cheddar, mozzarella, 2 tsp <u>ANCHO BLEND</u>, ½ tsp <u>CHIPOTLE BLEND</u>, 1 tsp <u>ORÉGANO BLEND</u> and a pinch of salt for 5 minutes, stirring frequently, or until the cheese is melted

Pour ½ of the mince into a deep baking dish.
Cover with ¼ of the tortillas, then pour over
½ of the cheese sauce



8 Bake for 20 minutes or until the cheese is golden brown on top and the mince is hot through

Serve with the essential Mexican salad veg and sour cream on the side



CHIPOTLE BLEND

