

ENCHILASAGNE

GOES GREAT WITH...

Cebollas curtidas
(p159) from
How to be a
Taco Legend
scattered on top
to serve

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

5 tsp



ANCHO BLEND

2 tsp



CANELA BLEND

1 ½ tsp



CHIPOTLE BLEND

5 tsp



ORÉGANO BLEND

- 1 Preheat the oven to 180°C/gas mark 4
- 2 Fry the mince and onion in 3 tbsp oil for 10 minutes or until the mince is brown around the edges and the onion is soft, breaking the mince up as it cooks
- 3 Blend the tomatoes with the garlic, 3 tsp **ANCHO BLEND**, 2 tsp **CANELA BLEND**, 1 tsp **CHIPOTLE BLEND**, 4 tsp **ORÉGANO BLEND** and ¾ tsp salt to a smooth sauce
- 4 Stir the sauce into the mince then cover and cook for 30 minutes or until the mince is cooked through and the sauce is rich and thick (add a splash of water if using soya mince)
- 5 Heat the cream with the spring onions, cheddar, mozzarella, 2 tsp **ANCHO BLEND**, ½ tsp **CHIPOTLE BLEND**, 1 tsp **ORÉGANO BLEND** and a pinch of salt for 5 minutes, stirring frequently, or until the cheese is melted
- 6 Pour ½ of the mince into a deep baking dish. Cover with ⅓ of the tortillas, then pour over ½ of the cheese sauce
- 7 Top with another layer of tortillas, then the remaining mince, the final layer of tortillas and the remaining cheese sauce
- 8 Bake for 20 minutes or until the cheese is golden brown on top and the mince is hot through
- 9 Serve with the essential Mexican salad veg and sour cream on the side