



Prep Time 15mins
Ready in 60mins
Serves - 6

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Tasty Enchiladas

Ingredients

Veggies

1 onion - diced
1 carrot - grated
Drizzle of oil ^

Mince

1kg venison / wagyu mince
Salt & pepper ^
2 teaspoons minced garlic ^
200g frozen corn kernels or 1 can (drained)
1 can baked beans
2/3 packet of taco seasoning mix

Sauce

1 pottle of tomato paste
1/3 packet of taco seasoning mix
1 1/2 cups of water ^
1 teaspoon sugar ^
Salt & pepper ^

Enchilada

1 packet tortillas / wraps
200g grated cheese

Serve

Fresh coriander or parsley (optional)



^ pantry staple
Refer to ingredient packaging for allergen statements.

Method

1. Prep veggies

Dice the onion and grate the carrot.

2. Cook onion & carrot

In a large frying pan/pot on high heat, add a drizzle of oil. Add the onion and carrot and cook for 4-5 minutes until the onion is soft.

3. Cook mince & other veggies

Add mince and cook, stirring for about 10 minutes or until the meat is brown, season with salt and pepper. Add garlic, corn kernels, baked beans and 2/3 of the taco seasoning packet, mix thoroughly, cook for a further 10 minutes to heat through. Season with more salt and pepper if required.

4. Make sauce

While waiting for the mince mixture to heat through, preheat the oven to 190°C fan bake and make the enchilada sauce. Put the tomato paste and the rest of the taco seasoning into a bowl, add water, season with sugar, salt and pepper to taste.

5. Make enchilada

Use a big baking tray/dish. Line a tortilla on the tray, add 2-3 spoonfuls of the mince mixture on the tortilla (you can add more if the tortilla is bigger). Roll it up and place it with the seam side down. Repeat with the rest of the tortillas. Once done, pour the sauce on top of the tortilla rolls, spread evenly. Sprinkle with cheese. Bake for 15-20 minutes or until the top is golden brown.

6. Serve

Serve on a plate garnished with some chopped fresh coriander or parsley.

TIP – Side salads such as coleslaw or salsa made with tomatoes, cucumber, red onion, avocado and lemon juice will go well with this recipe

Due to availability, some of the ingredients in your kete may be different to what's on the recipe card. When this happens, we will send you an email letting you know what ingredients have been swapped and how to use them.