

## One Pot Beef Enchiladas

Serves 4 Cook: 30 Minutes Prep: 5 Minutes

### Ingredients

500 Grams Minced Beef  
1 Garlic Clove, Crushed  
8 Tortillas  
1 Onion Finely, Chopped  
1/2 Tsp Ground Cumin  
400 Grams Chopped Tomatoes  
3 Tbsp Tomato Puree  
1/2 Tsp Oregano  
50 Grams Cheese, Grated

### Directions

1. On a medium heat, add the minced beef and onion to a large pan and fry until the meat is browned (approx 5 minutes)
2. Once browned, add the garlic and fry for 1 minute.
3. To the pan add the passata, tomato puree, oregano, cumin, and chili powder.
4. Bring the pan to the boil, then cover and simmer for 15 minutes.
5. Once boiled, spread 2 tbsp of mixture in each center of the tortilla, roll up and place in a baking dish.
6. Top with grated cheese and bake for 10 minutes until golden. Serve with extra jalapeños and guacamole.