

# Mexican Beef Tortilla Pie



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4-6 portions

## INGREDIENTS

75g Onions  
75g Peppers  
15ml Oil  
300g Beef Mince  
1 tsp Chilli Spice  
75g Kidney Beans  
150g Baked Beans  
2 Large Tortilla Wraps  
100g Grated Cheese

### Tomato Sauce

80g Onions  
10g Garlic  
15ml Oil  
½ tsp Mixed Herbs  
15g Tomato Paste  
500g Chopped Tomatoes  
10g Honey or Sugar

## METHOD

Pre heat the oven to 175°C and make the tomato sauce.

### Tomato Sauce

Peel and dice the onions. Peel and finely chop the garlic. In a pan heat the oil and cook the diced onions and garlic on a medium heat until soft.

Add the mixed herbs and tomato paste and cook gently for a few more minutes.

Add the chopped tomatoes and honey/sugar, then bring to the boil and simmer for 15 minutes.

Peel and dice the onions. Chop and slice the peppers. In a pan heat the oil and fry the diced onions until soft. Add the beef mince and fry until brown, breaking up any lumps. Add the chilli spice and mix in.

Add the tomato sauce, kidney beans, baked beans and peppers to the mince and cook for 30 minutes on a low heat.

Cut the wraps into quarters and set aside.

Place half of the mince in a suitable dish and place half of your tortillas on top of the mix. Repeat the process until all the mince is used up, then top with the grated cheese.

Bake in the oven for 20 minutes and then serve.