

# MasterFoods™

## PROFESSIONAL

Cheesy Chorizo and Bean Enchiladas  
RECIPE

### Cheesy Chorizo and Bean Enchiladas



<?xml version="1.0"?>

TIME

40 MINS

INGREDIENTS

20 items

## MAKES

4 servings

Try these quick and delicious enchiladas! The filling can be made ahead for a very convenient and speedy bake.

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## INGREDIENTS

- 1 tbsp. Olive Oil
- 1 small White Onion, finely diced
- 2 tsp. MasterFoods™ Professional Crushed Garlic
- 4 medium Chorizo Sausages, filling removed from casing
- 2 tsp. Fennel Seeds
- 2 tsp. MasterFoods™ Professional Ground Paprika
- 1 tsp. MasterFoods™ Professional Taco Seasoning
- 1 tsp. MasterFoods™ Professional Chilli Sauce
- 1 tbsp. Tomato Paste
- 400 g tin of Crushed Tomatoes
- 4 tbsp. of MasterFoods™ Professional Barbecue Sauce
- 300 g Cherry Tomatoes, roughly chopped
- 1 tin Kidney Beans, drained and rinsed
- 4 medium sized Flour Wraps
- 4 Fresh Mozzarella Cheese
- 2 fresh Jalapenos finely sliced
- 1 Avocado, sliced
- 1 Lime, cut into wedges
- 2 tbsp. Spiced Dukkha

## PRODUCTS USED



MasterFoods Professional Garlic Powder 680g

[SEE DETAILS](#)



MasterFoods Professional Taco Seasoning 630g

[SEE DETAILS](#)

## Cooking Instructions:

1. 1

Preheat an oven to 160°C. Heat olive oil in a large shallow pan over a medium heat.

2. 2

Sauté onion for a few minutes until soft, then add garlic and cook for a further minute.

3. 3

Add the chorizo meat and break up with a wooden spoon, frying until it starts to caramelise.

4. 4

Add the fennel seeds, paprika, taco seasoning and chilli sauce, stirring to combine and adding a splash of water if needed.

5. 5

Mix through the tomato paste, kidney beans, tinned tomatoes, barbecue sauce and fresh tomatoes.

6. 6

Reduce the heat and cook for 20 minutes until sauce is rich and slightly thickened.

7. 7

On a large flat baking tray, arrange the flour wraps. Spoon a generous amount of the filling on each, then tear over pieces of mozzarella and add a few slices of fresh jalapeno. Fold over and bake for 10 minutes until cheese has melted and wraps begin to brown.

8. 8

Serve with avocado slices, a sprinkling of dukkha, fresh mint, limes and extra barbecue sauce.

## Tips:

1. 1

This dish can be replaced with plant-based mince for a vegetarian option.

2. 2

These enchiladas are also great with a fresh green salad or Mexican flavoured rice.

## More Menu Ideas



### [\*\*Choc-Berry Bircher Muesli\*\*](#)

Cooking time

10 min

Ingredients

11 items

[\*\*SEE DETAILS\*\*](#)



### [\*\*Shredded Barbecue Chicken Pancakes\*\*](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



## **Gua Bao Buns**

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



## **New York Inspired Tagliatelle Pasta**

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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