

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 Jar 680 g

[SEE DETAILS](#)

MasterFoods Professional Taco Seasoning Jar 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](#)

100% Not Schnitzel Wrap

Cooking time

15 Minutes

Ingredients

12 items

[SEE DETAILS](#)

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