



# Beef Enchiladas



10 servings



35 minutes

## INGREDIENTS

- 1 pack Ole 10" Tortillas.
- 1 tbsp olive oil.
- 2 garlic cloves, minced.
- 1 onion, finely chopped.
- 500g beef mince.
- 1 tbsp cumin powder.
- 1 tbsp paprika.
- 1 tbsp dried oregano.
- 400g crushed tomatoes.
- 280g tomato paste.

### To Layer

- Natural yoghurt.
- Cooked rice.
- Grated cheese.

## NOTES

Substitute beef with chicken or create a vegetarian option by using beans and legumes paired with veggies.

## DIRECTIONS

1. Preheat oven to 180C/356F.
2. Heat oil in a skillet over high heat, add garlic and onion, cook until onions become translucent.
3. Add beef and cook for a further 2 minutes, breaking it up as you go.
4. Add cumin powder, paprika, dried oregano, crushed tomatoes and tomato paste.
5. Cook beef filling thoroughly and set aside.
6. Smear a light layer of natural yoghurt on a Ole Tortilla.
7. Place rice in the middle of the Tortilla, top with cheese and beef filling.
8. Place on baking dish and repeat with remaining Filling & Tortillas.
9. Top Tortillas with cheese and bake for 10 minutes uncovered.

*Serve hot!*

