

## Enchilada Pie

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- Serves: 4-6

### Ingredients:

- 6 Corn tortillas ( 6" diameter) (Recipe follows)
- Butter to grease the tortillas
- 2 cups Refried beans\*
- 1 tbsp Butter
- 1 Onion, finely chopped
- ½ cup (each) Sliced olives and finely chopped spring onions
- 1 tsp (each) Salt, taco seasoning mix and chilli powder
- 1 ½ cups Shredded sharp cheddar cheese
- ½ cup Water
- 1 cup Enchilada sauce (Recipe follows)

### *For the Enchilada Sauce:* Ingredients

- 4 tbsp Sliced jalapeño peppers
- 1½ cups Water
- ¼ cup Tomato purée
- 1 clove Garlic, minced
- 3 tbsp Salad oil
- 1 tsp Oregano
- 1½ tsp Salt
- ¼ tsp Cumin powder

### Method:

- Roast the peppers in hot oven for 3-4 minutes and set aside to cool.
- Make a smooth paste of peppers with a little water, set aside.
- Heat oil in a saucepan, fry garlic and pepper paste for 1 minute.

- Add the remaining ingredients including water. Simmer for 10 minutes.

*(Makes 1½ cups) For the Corn Tortillas:*

- Make dough with 1 cup of maize flour, 1 tbsp plain flour, a pinch of salt and 2/3 cup of warm water.
- Divide into 6 equal parts and roll into 6" tortillas.
- Roast them on a hot griddle on both sides, till flecked with brown specks.

*(Makes 6 tortillas) And finally the layering of the pie...*

- In a wide frying pan over a medium heat, brown onions and beans.
- Add salt, taco seasoning, chilli powder and enchilada sauce.
- Spread each tortilla with butter. In a 8" diameter pie dish, alternate layers of tortillas, beans, olives, spring onions and cheese.
- Add water, cover and bake in a 400°F.
- Preheated oven for 20 minutes. Cut into wedges and serve.