

Enchilada Pie

- 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
- $\frac{1}{2}$ cup (each) Sliced olives and finely chopped spring onions
- 1 tsp (each) Salt, taco seasoning mix and chilli powder
- 1 $\frac{1}{2}$ cups Shredded sharp cheddar cheese
- $\frac{1}{2}$ cup Water
- 1 cup Enchilada sauce (Recipe follows)

For the Enchilada Sauce: Ingredients

- 4 tbsp Sliced jalapeño peppers
- $1\frac{1}{2}$ cups Water
- $\frac{1}{4}$ cup Tomato purée
- 1 clove Garlic, minced
- 3 tbsp Salad oil
- 1 tsp Oregano
- $1\frac{1}{2}$ tsp Salt
- $\frac{1}{4}$ 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.