

# Enchiladas

*Corn tortillas rolled around a filling and covered with a savory sauce. This international dish will appeal to both the young and old!*

## Ingredients (4 Servings)

- 1 Tablespoon of Butter
- 500 Grams of Tomatoes, passed
- 1 Teaspoon of Sambal (Olek)
- 1 Tablespoon of Oregano
- 2 Teaspoons of Onion Powder
- 1 Teaspoon of Garlic Powder
- 1 Teaspoon of Cumin
- 500 Grams of Beef, minced
- 1 Tablespoon of Sugar.
- Salt and pepper.
- 150 Grams of Cheese, grated
- 8 Medium-sized Tortillas



## Ingredients For Serving

- Iceberg Salad
- 150 Grams of Corn Kernels
- 2 Deciliters of Sour Cream
- 1 Lime, cut to wedges
- Tortilla Chips

## Instructions

1. Set oven to 225 ° C. Lubricate an ovenproof dish with butter.
2. Mix the tomatoes with the spices.

3. Fry the minced beef in butter. Season with salt and pepper. Add half of both the tomato sauce and the cheese and add it to the meat. Bring to a boil.
4. Spread the minced meat on the tortillas and roll together. Place them seam side down. Pour on the rest of the tomato sauce and sprinkle the rest of the cheese on top.
5. Cover the dish with aluminum foil and bake on the middle rack for 20 minutes.
6. Shred the salad and allow the corn to drain.
7. Serve with tortilla chips, lettuce, corn, and sour cream. A lovely pale lager will accompany this dish nicely.

