



Fresh Ideas Feeding Minds

Recipe Feature

Beef Burrito Bake

Serves 4

Ingredients:

350g	Minced Beef
1 x	Onion – finely diced
1 x	Garlic Clove – crushed
1 x	Tin of Chopped Tomatoes
1 Tbsp	Tomato Puree
½ Tsp	Mixed Herbs
½ Tsp	Ground Cumin
3-4 x	10" Tortilla Wraps
40g	Grated Cheese
30g	Tomato Coulis/Passata

Method

1. Fry the onions until soft, then add the minced beef and gently brown.
2. Add the crushed garlic, cumin, mixed herbs, tomato puree and chopped tomatoes to the pan.
3. Bring the pan to the boil and simmer on the hob for 20 minutes.
4. Layer half the mince in an oven-proof dish followed by a layer of tortillas, repeat the process and finish with a layer of tortillas on top.
5. Evenly spread the tomato coulis on top and sprinkle with cheese.
6. Bake in a moderate oven, Gas Mark 4 or 180°C for approximately 20-30 minutes.

