

# Tortilla Pie

10 minutes preparation

20-25 minutes to cook

Serves 8-10

## INGREDIENTS

500g lean mince beef

1 small onion - diced

1 tsp hot chilli powder

1 can tinned chopped tomatoes

500g passata

15g tomato puree

500ml vegetable stock

1 can Kidney beans – drained and rinsed or 1 tin baked beans

200g crushed tortilla chips

200g grated cheese

## METHOD

1. Preheat the oven to 180 degrees/Gas mark 4.
2. Fry the onion and chilli powder then add mince.
3. Add all ingredients except beans.
4. Simmer for approximately 30 minutes. Then add and stir in the beans.
5. Place chili mixture into an ovenproof dish and top with crushed tortilla chips and grated cheese.
6. Bake in centre of the oven until the cheese is golden brown.



We suggest serving with sour cream or chive dip. You could even make home-made guacamole!