

Tortilla Chip Pie

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
- 200g crushed tortilla chips
- 200g grated cheese



Use a tin of baked beans as a kidney bean alternative.

METHOD

1. Preheat oven to 180°C/ gas mark 4.
2. Fry the onion and chilli powder for a couple of minutes. In a separate pan cook the mince, once cooked add to onion and chilli mix.
3. Add in all ingredients except the kidney 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.

Serving suggestion- serve with sour cream or chive dip.
You could even make home-made guacamole!