



Mexican tortilla pie

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 2 teaspoons olive oil
2. 1 large red onion, finely chopped
3. 2 garlic cloves, crushed
4. 500g beef mince
5. 1 small red capsicum, finely chopped
6. 125g can corn kernels, drained, rinsed
7. 2 teaspoons Mexican chilli powder
8. 415g can diced tomatoes
9. 1/2 cup torn fresh coriander leaves
10. 4 salsa-flavoured tortillas
11. 1 1/2 cups grated tasty cheese
12. 1 large tomato, deseeded, finely chopped

Instructions

Preheat oven to 180°C. Heat oil in a frying pan over medium-high heat.

Reserve 2 tablespoons onion. Add garlic and remaining onion to pan. Cook, stirring, for 3 minutes or until soft. Add mince. Cook, breaking up mince with a wooden spoon, for 8 minutes or until browned.

Add capsicum, corn and chilli powder. Cook, stirring, for 3 minutes or until capsicum is just tender. Stir in diced tomatoes. Reduce heat to medium. Simmer, stirring, for 5 minutes or until mixture is thick. Add half the coriander. Season with salt. Stir to combine. Set aside for 10 minutes to cool.

Place a 6cm-deep, 20cm round springform pan on a baking tray. Place 1 tortilla in base of pan. Spread one-third of the mince mixture over tortilla. Sprinkle with 1/3 cup of cheese. Repeat layers twice with remaining tortillas, mince mixture and cheese,

finishing with 1 tortilla. Sprinkle with remaining cheese.

Bake for 15 minutes or until cheese is golden. Set aside for 5 minutes before removing from pan.

Meanwhile, combine chopped tomato, reserved onion and coriander in a bowl. Serve pie with tomato mixture.

SourceSuper Food Ideas - February 2008, Page 38