Mini Chilli Con Carne Pies

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 6:

- 2 soft tortilla wraps
- 50g lean minced beef
- 50g chopped tomatoes
- 6 cherry tomatoes, halved
- 1 celery stalk, chopped
- 2 tbsp kidney beans
- 2 tbsp chopped red onion
- 1 minced garlic clove
- 1 tbsp tomato puree
- Juice of half a lemon

Instructions

1. Use a large cup to cut three circles out of each tortilla. Cut the remainder into thin strips if you want to create 'lattice' tops.
2. Put the wraps in foil and bake at 180 degrees for about 10 minutes.
3. Meanwhile, fry the onion and garlic. Add the mince to brown, followed by the rest of the ingredients. Mix well until everything is cooked through.
4. Drape the 6 circle wraps over an upside down muffin tray and bake for another 5-10 minutes until golden. Leave the thin strips in foil to keep warm.
5. Leave the wraps to cool slightly, then turn over and spoon the mince mixture into each one. Lie 3-6 strips over the top to create a 'lattice' top!