

## Zucchini and Kidney Bean Enchiladas...

PREP: 15 mins COOK: 20 mins

### INGREDIENTS:

- 10 slices Tortilla bread (*or flat bread*)
- 1 Onion, chopped
- 2 Zucchini's, grated
- 400gram can Kidney Beans
- 1 cup Corn Kernels (*canned or defrosted*)
- 2 tablespoons Sweet Chilli Sauce
- 2 tablespoons Tomato Paste
- 1/3 cup Cheese, grated

Preheat oven to 180°C. Heat a little oil in a frying pan. Cook onions and zucchini for one minute. Add kidney beans, corn kernels and sweet chilli sauce. Cook for 5 minutes, stirring.

Lay out tortilla bread and scoop mixture evening between slices. Roll and place on a lightly greased baking tray. Spread a little tomato paste and sprinkle a little cheese on each enchilada. Bake for 20 minutes or until cheese is melted and bread crispy.



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