

Chicken Enchiladas

Prep: 15mins

Cook: 45 mins

Serves: 4

Ingredients

- 1 tbsp vegetable oil, plus more for greasing
- 1 onion, sliced
- 2 garlic cloves, crushed
- ½ tbsp smoked paprika, plus 1 tsp
- 650g chicken breast fillets, cut into 1cm strips
- 3 mixed peppers, deseeded and sliced
- 400g tin black beans, rinsed and drained
- 500g passata
- 1 chicken stock cube, made up to 100ml
- 6 tortilla wraps
- 210g ball mozzarella
- 15g fresh coriander, chopped

Method

1. Heat 1 tbsp oil in a frying pan over a medium high heat and fry the onion for 5-6 mins until softened and golden. Stir in the garlic and ½ tbsp paprika, fry for 1 min, then stir in the sliced chicken and peppers. Cook, stirring frequently, for a further 4-5 mins until the chicken is starting to turn golden.
2. Stir the black beans, half the passata and the stock into the chicken and veg. Season with pepper and simmer for 10-15 mins until the sauce thickens and coats the veg.
3. Meanwhile, put the remaining passata in a small pan with 1 tsp paprika. Simmer gently over a medium heat for 5-8 mins until thickened slightly. Remove from the heat.
4. Heat the oven to gas 7, 220°C, fan 200°C. Lightly oil a baking dish about 30x35cm. Drain the mozzarella ball and coarsely grate or finely chop into small cubes.
5. Spoon the chicken and pepper filling into the middle of each tortilla wrap and roll up to make fat cigar shapes. Transfer to the oiled baking dish, seam-side down. Spoon over the tomato sauce, and scatter over the mozzarella. Bake for 20-25 mins until the cheese is golden and bubbling, and any exposed tortilla is golden and crisp. Scatter with coriander to serve.

Tip: Add a pinch of chilli flakes or hot chilli powder along with the paprika if you prefer a spicy kick.