

Roasted veg enchiladas



Ingredients

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| 1 red peppers | 1 tsp ground cumin |
| 2 plum tomatoes cut into wedges | 1 red chilli |
| 1 red onion | 1 box passata |
| 200g butternut squash cubed | 5 tbsp black beans |
| 2 tbsp tomato paste | 1 jalapeno |
| 2 garlic 2 cloves | 2 tortilla wraps |
| 1 tsp oregano | 50g cheddar cheese |
| 1 onion 1 | Coriander to serve |

Method

Heat the oven to 200C/fan 180C/gas 6.

Toss the peppers, tomatoes, butternut, tomato paste and garlic in 1 tsp oil and then roast for 30 minutes.

Fry the onion in 1 tsp oil for 5 minutes, then add the cumin, chilli and the remaining garlic. Fry for 2 minutes

Add the passata with a splash of water and simmer for 10 minutes, then add the remaining oregano.

Toss the veg with the black beans and jalapeños, divide between the wraps, and roll up.

Put a spoonful of the tomato sauce into a baking dish, put the enchiladas on top and cover with the remaining sauce.

Scatter over the cheese and bake for 15-20 minutes. Scatter with coriander to serve.