

# Traditional Enchiladas with vegemince™

Linda McCartney

---

Serves 4

## Ingredients

8 oz (250g) vegemince™  
2 tbs vegetable oil  
½ small onion, chopped finely  
4 oz (125g) cheese, grated  
4 fl oz (125ml) crème fraiche  
or soured cream  
¼ - ½ tsp chilli powder  
4 wheat-flour tortillas

## Method

A tasty dish that is highly nutritious. The creamy vegemince™ filling is rolled up inside tortillas which are baked until crisp. Serve a salad of crisp green leaves and orange segments alongside, for a refreshing contrast.

Sauté the vegemince™ in the oil. Mix with the onion, cheese, crème fraiche and chilli powder and use to fill the tortillas. Roll them up and bake seam-side down at 180 Celsius/ 350 Fahrenheit/Gas 4 for 10-12 minutes or until hot through and crisp on top.

