Enchiladas

* 1 tablespoon olive oil
* 1 medium red onion, finely chopped
* 1 long green chilli, thinly sliced
* 1 garlic clove, crushed
* 1 teaspoon ground cumin
* 810g can diced tomatoes
* 10 (250g packet) mini tortillas
* 3 cups cooked mince
* 250g tub sour cream
* 1 1/2 cups grated extra-tasty cheddar cheese
* Sliced green onions, to serve

Method

* Step 1 Preheat oven to 200°C/180°C fan-forced. Lightly grease an 8-cup capacity, 4cm-deep, 20cm x 26cm (base) baking dish.
* Step 2 Heat oil in a saucepan over medium-high heat. Add onion, chilli and garlic. Cook, stirring, for 5 minutes or until onion has softened. Add cumin. Cook, stirring, for 1 minute or until fragrant. Add tomatoes. Bring to the boil. Reduce heat to medium-low. Simmer, uncovered, for 15 minutes or until thickened. Spread 1 cup mixture over base of prepared dish.
* Step 3 Wrap tortillas in foil. Bake for 7 minutes or until heated through. Place mince, sour cream and half the cheese in a bowl. Stir to combine. Remove 1 tortilla from foil, keeping remaining tortillas covered. Place tortilla on a flat surface. Top with one-tenth mince mixture (about 1/3 cup). Roll up to enclose filling. Place, seam side down, on sauce in prepared dish. Repeat with remaining tortillas and mince mixture.
* Step 4 Top tortillas with remaining tomato mixture and cheese. Bake for
* Bake for 25 minutes or until golden and heated through. Sprinkle with onion.