



"JUGGLING TWO HATS"

Magical Mexican Tortilla Pie – The Farmer and the Cook – January 2019

Ingredients – serves 6

500g Pork Mince
500g Chicken Thighs diced
1 onion finely diced
3 garlic cloves finely chopped
1 can of corn kernels (you can use fresh corn off the cob too)
1 can of Mexican beans (contains kidney, pinto and black beans)
3 to 4 tablespoons salsa
3 chipotle peppers in adobo sauce (I purchased mine from Woolworths)
4 Tbs tomato paste
2 Tbs pizza sauce (not critical)
1tb each of cumin and coriander powder
¼ cup of water
Lime wedges
4 Tortillas
250g Shredded Mexican Cheese (also purchased from Woolworths)
Sour Cream, avocado and fresh coriander for serving

Method

1. Preheat the oven to 180 degrees.
2. Spray a 22cm springform cake pan and line with a tortilla
3. Cook the onion and garlic in some oil until brown. Add the mince and chicken thighs stirring to break up the mince.
4. Add the cumin and coriander powder then add the corn, beans, salsa, chipotles peppers, tomato paste and pizza sauce. Add a quarter of a cup of water and stir around until thickened. Let it cook for a good 5 to 10 minutes to absorb all of those flavours! Squirt on some lime juice and give it a good stir.
5. Spoon a quarter of the mixture on top of the first tortilla and sprinkle some grated cheese on top. Place another tortilla on top of the cheese and meat mixture then keep layering until you fill the pan. The meat and cheese mixture should be on the top as the final layer.
6. Bake for 15 minutes (or until cheese on top is golden) and then let sit for 20 minutes. It needs to sit so it can be easily handled once you are ready to serve! Run your knife around the perimeter of the cooked pie a couple of times to ensure that the mixture doesn't stick to the pan.
7. Serve with lime wedges, sour cream, avocado (or guacamole if you wish) and coriander. I also served mine with a green salad for extra freshness!!!