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# Tasty Budget Recipe - Tortilla Stack

Posted by michelle.house - 2008/02/07 11:51

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## Ingredients (serves 4)

- \* 1 tablespoon olive oil
- \* 1 onion, finely chopped
- \* 1 red capsicum, chopped
- \* 2 garlic cloves, crushed
- \* 500g beef mince
- \* 2 tablespoons tomato paste
- \* 420g can red kidney beans
- \* 4 large (approx 20cm) flour tortillas
- \* 2/3 cup grated cheese

And Sour Cream and Avocado/Guacamole for serving

## Method

1. Heat oil in a large, non-stick frying pan over medium heat. Add onion, capsicum and garlic. Cook, stirring, for 2 to 3 minutes or until tender. Increase heat to medium-high. Add mince. Cook, stirring occasionally, for 5 minutes or until browned.

2. Add tomato paste, 1/4 cup cold water and beans. Stir to combine. Simmer for 3 to 4 minutes or until mixture has thickened slightly.

3. Preheat oven to 200°C. Lightly grease a 6cm-deep, 20cm (base) springform pan. Place pan on a baking tray. Place 1 tortilla in base of pan. Spoon one-third of the mince mixture over tortilla. Repeat layers twice with remaining tortillas and mince mixture, finishing with a tortilla. Sprinkle with cheese. Bake for 20 to 25 minutes or until top is golden. Cut into wedges. Serve with sour cream and avocado/guacamole.

Approx \$3 per serve.

Contributed by Helen, The Gap

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