



SALMON ENCHILADAS

INGREDIENTS

- 4 Country Range Salmon Fillets (170-200g)
- 8 Country Range 10" Tortilla Wraps
- 1 tbsp Country Range Fajita Seasoning
- 100 g Country Range Mild Salsa
- 100 g Country Range Sauce for Chilli Con Carne
- 150 g Country Range Grated Mozzarella and Cheddar Cheese
- 150 g Refried Beans
- 150 g Sour Cream
- 150 g Guacamole

METHOD

1. Cut Salmon fillets in half lengthways
2. Oil a baking tray and place Salmon fillets in tray
3. Brush fillets with oil and coat with Fajita seasoning
4. Bake in a pre-heated oven (180°C) for 6 minutes
5. Remove from oven and allow to cool
6. Lay out a tortilla wrap on a clean surface
7. Spread a tablespoon of refried beans in to the centre and spread to create a salmon sized area
8. Add a piece of the part-cooked salmon
9. Fold the ends in over the salmon and roll into a tight cigar shape and repeat until all 8 enchiladas are made
10. Take another baking tray and spoon a layer of the Chilli Con Carne Sauce across the bottom of the tray
11. Add the rolled enchiladas, keeping them tight together
12. Cover with a good handful of Mozzarella and Cheddar Cheese
13. Bake for approximately 12 mins

14. Remove from oven and add salsa, guacamole, sour cream and Jalapenos to the top and serve with a side salad