



# Layered Bean Fajitas with Fresh Salsa

Prep time: 20 mins  
Cook time: 10 mins  
Serves: 4



## Ingredients

### Salsa

4 large tomatoes, deseeded and roughly chopped

1-2 tbsp finely chopped red onion or spring onion

1 ripe avocado, diced

Juice from 1 lime or small lemon, to taste

1 onion, peeled and finely chopped

2 cloves garlic, crushed

1/2 red capsicum, deseeded and diced (optional)

1/4 tsp chilli powder

2 x 400g cans **Wattie's Red Kidney Beans in Springwater**

## Method

1. Mix salsa ingredients together. Cover and set aside.
2. Heat a dash of oil in a saucepan. Soften the onion, garlic and red capsicum. Add chilli powder.
3. Drain 1 can of **Wattie's Red Kidney Beans in Springwater**. Add the drained kidney beans plus the other can with the springwater. Stir while heating, roughly mashing the beans with the back of the spoon. It is not necessary to have all the beans mashed. When the beans are hot remove from the heat. Stir through coriander and season to taste.
4. Warm the flour tortillas according to packet instructions.
5. Assemble the fajitas by placing a tortilla on a large plate. Spoon over 1/4 of the bean mixture. Add a little salsa and a sprinkling of grated cheese. Top with a tortilla. Repeat the layers 4 times, finishing with a tortilla. Cut into wedges and serve with a fresh green salad on the side.

Handful fresh coriander or mint  
leaves, chopped

5 flour tortillas

50g cheese, grated about 1/2 cup  
(optional)