

LAYERED BEAN FAJITAS WITH FRESH SALSA



 Serves 4

 Prep Time 20 minutes

 Cook Time 10 minutes



INGREDIENTS

- Salsa
- 4 large tomatoes, deseeded and roughly chopped
- 1-2 Tbsp finely chopped red onion or spring onion
- 1 ripe avocado, diced
- juice of 1 lime or small lemon, to taste

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

- 1 onion, peeled and finely chopped
- 2 cloves garlic, crushed
- ½ red capsicum, deseeded and diced (optional)
- ¼ tsp chilli powder
- 2 x 400 g can **Wattie's Red Kidney Beans in Springwater**
- 1 handful fresh coriander or mint leaves, chopped

- 5 flour tortillas
- 50 g grated cheese (optional)

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.