

## MEXICAN BEAN AND CORN PIES



Makes 4



Prep Time 10 minutes



Cook Time 25 minutes



### INGREDIENTS

- 2 sheets frozen flaky puff pastry, thawed
- 410 g **Wattie's Mexican Style Red Kidney Beans**
- 1 cup **Wattie's Frozen Chuckwagon Corn Mix**
- 75 g grated tasty cheese
- 1 egg, beaten or 2 Tbsp milk

### METHOD

1. Preheat the oven to 200°C (fan bake). Cut 4 (17cm diameter) circles out of the pastry, re-rolling the pastry as necessary. Line 4 individual pie dishes (8cm diameter) with the pastry, allowing the excess pastry to hang over the sides of the dishes. Set aside while preparing the filling.

2. Mix together **Wattie's Mexican Style Red Kidney Beans** and **Wattie's Frozen Chuckwagon Corn Mix**. Divide the filling between the pastry cases.
3. Sprinkle grated cheese over the beans. Fold in excess pastry over the bean filling. Brush pastry top with a little beaten egg or milk. Bake for 20-25 minutes until pastry is golden and filling hot.

*Other options:*

1. Replace Chuckwagon corn with frozen corn kernels if wished.
2. Use deep muffin pans in place of individual pie dishes - cutting circles to fit the tins, allowing a 2-3 cm over hang.