

# Food Discovery Chilli Bean Wraps

**Ingredients** For 4 people (allergens in **bold italics**)

Cooking safely at home

Remember to:

Wash your hands

Tie your hair back

Use knives safely- keep your fingers out of the way Always ask an adult to help if you are using a cooker or kettle

If you don't have all the ingredients you can still make the wraps- You can leave out any of the ingredients or make up your own swop



2 tablespoons Olive oil



1 teaspoon mild chilli powder 2 teaspoons paprika 2 teaspoons cumin power 2 teaspoons oregano or you can use any herbs and spices you like



2 cloves garlic, peeled and chopped or grated



1 yellow or red pepper, sliced.



1 onion or leek, chopped



8 spring onions, chopped.



400g tin mixed beans, drained and rinsed or 1 tin sweetcorn



8 tortilla wraps (contains gluten)

Handful of mushrooms, chopped



400g tin or box chopped tomatoes



Grated cheese (contains milk)



Handful of spinach, chopped



Handful of Fresh Coriander or Basil, chopped



### Food Discovery Chilli Bean Wraps

#### **Cooking instructions**

#### Always ask an adult to help if you are using a cooker

1 Heat the oil in a saucepan and add the chopped onion or leeks and garlic. Fry for a couple of minutes. Stir carefully with a spoon.











2Mins

2. Add in the spices,















10 Mins

3. Add the sliced peppers and spring onions, spinach, mushrooms and corn and cook for 2 more minutes. Stir in your chopped herbs













2Mins

4. Make your wrap. If you don't have a wrap, you can eat your Chilli on its own or with Rice or a Baked Potato. Eat hot or eat cold Put a couple of spoonfuls of your filling in the middle of the wrap. Fold the bottom of the wrap up, fold the sides in, fold the top down.



















## Food Discovery Chilli Bean Wraps

If you make the Food Discovery Chilli Bean Wraps, you can use this space for your notes.  You can write, Draw, take a photo, make a cartoon, or anything else you want to do here.  My Notes: