

## Chili with meat and beans

Preparation time: 150 min

**Difficulty**: Medium

## **Ingredients**

• Cayenne pepper: 5 g

• Corn tortillas: 2

• Extra virgin olive oil: to taste

Garlic cloves: 2Laurel leaves: 3

Meat broth: to taste

• Mixed minced meat: 200 gr

• Onion: 1

• Parsley: to taste

• Red hot chilli peppers: 2

• Salt: to taste

• black beans: 150 gr



## **Preparation**

- 1. Finely cut the onion, peel the garlic cloves and sear them in some hot oil, add the cayenne pepper and laurel for a more intense flavour.
- 2. Finely chop and add the hot chilli peppers and meat, sear for 5 minutes.
- 3. Add the broth and **Pomì chopped tomatoes**, cover the pot and cook on a low flame for one and a half hours.
- 4. Just before the end of cooking, add part of the black beans and leave to rest for 30 minutes.
- 5. Toast the tortillas on both sides and fill with warm chilli and remaining black beans.
- 6. Add a touch of finely chopped parsley and fresh hot chilli pepper.

## For this recipe we used:

None 10.5 oz

