Pomì
O Così. O Pomì.

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: 2
- Laurel 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

