Chili



Preparation time: 70 min
Difficulty: Medium

Ingredients

- Cane sugar: 1 tablespoon
- Canned red beans: 400 gr
- Dry chili: to taste
- Extra-virgin olive oil: to taste
- Garlic: 1 clove
- Ground beef: 400 gr
- Leaf: 1 bay
- Salt: to taste
- Vegetable broth: to taste
- Worchester sauce: to taste
- Yellow onions: 2

Preparation

Simmer the onions in a saucepan for 10 minutes with 3-4 tablespoons of oil, the bay leaf, 1 teaspoon of chili pepper, a few drops of Worchester sauce, brown sugar and a pinch of salt, combining if necessary a bit of hot broth.
Lightly higher the heat and combine the ground beef in the saucepan. Brown for 3-4 minutes, stirring.
Then mix the **Pomì Chopped Tomatoes**, lower the heat and cook for 40 minutes, stirring occasionally. Add the canned red beans in the saucepan, adjust the salt and continue cooking for another 10 minutes.

For this recipe we used:

Chopped Tomatoes 400 gr

