

Chili



Time: 70 min.

Difficulty: Medium

Ingredients (4 people)

- **Ingredients**

- Chopped Tomatoes 400g 400 gr
- 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
- Worcestershire sauce to taste
- Yellow onions 2

For this recipe we used:



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 Worcestershire 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.