

## Chili



**Time:** 70 min.

**Difficulty:** Medium

### Ingredients (4 people)

- Chopped Tomatoes 400g 400 gr
- **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
  - Worcester 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 Worcester 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.