



Chili with meat and beans



Time: 150 min.

Difficulty: Medium

Ingredients (2 people)

- **Ingredients**

- Chopped Tomatoes 500g 300 gr
- Black beans 150 gr
- 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

For this recipe we used:



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 **Pomito 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.