

for the
little onesCORN &
CAPSICUMNACHOS with
Cheese

Chilli con carne



30 Minutes



4 Servings



Beef

A classic mild one-pot family favourite served with cheesy tortilla strips. You can vary the toppings and sides to taste.

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FROM YOUR BOX

BEEF MINCE	500g
BROWN ONION	1
TOMATO PASSATA	1 jar
CORN COB	1
RED CAPSICUM	1
TINNED BLACK BEANS	400g
TORTILLA STRIPS	1 bag
SHREDDED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cumin

COOKING TOOLS

large frypan with lid, oven tray

Turn this dish into family nachos! Cook beef with spices, onion and 1/3 jar passata. Spread over corn chips, top with cheese and finish for 5 minutes in the oven. Serve with toppings.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK the Beef & ONION

Set oven to 220°C, grill setting.

Heat a large frypan with a little **oil** over medium-high heat. Add beef mince and cook for 5 minutes. Use a spatula to break up the mince.



2. SIMMER the chilli

Dice and add onion, cook for 3 minutes. Stir in **3 tsp smoked paprika**, **3 tsp ground cumin**, passata and **1 cup water**. Simmer, covered, for 12-15 minutes over medium heat.



3. PREPARE the TOPPINGS

Remove kernels from corn cob and dice capsicum.

tip Add both capsicum and corn to chilli if you prefer!



4. ADD the BEANS

Drain beans and add to pan. Season chilli to taste with **salt and pepper**.



5. MAKE the CHEESY CHIPS

Spread tortilla strips over a lined oven tray. Scatter over cheese and place in the oven for 5 minutes or until cheese is melted.

tip Reserve a little cheese as a topping for the chilli.



6. FINISH AND SERVE

Top chilli con carne with corn kernels and diced capsicum. Serve with a side of cheesy tortilla strips.

tip Vary toppings to taste! You can add cucumber, avocado, chilli or lettuce!