

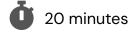




Chilli Con Carne

with Cheesy Tortilla Strips

A classic Mexican beef stew (without the chilli!), with smokey flavours and fresh vegetables all cooked in one pan, finished with cheesy oven-baked tortilla strips!





2 servings



Add some fresh chilli or jalapeños at the end for a spicy kick! You can also garnish this dish with some fresh coriander and a dollop of yoghurt if you have some.

FROM YOUR BOX

BEEF MINCE	300g
SPRING ONIONS	1 bunch
GREEN CAPSICUM	1
CORN COB	1
TOMATO PASTE	1 sachet
TORTILLA STRIPS	1 packet
GRATED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, smoked paprika, ground cumin, dried oregano, flour (of choice), salt and pepper

KEY UTENSILS

large frypan with lid, oven tray

NOTES

If you have your own Mexican spice mix you can use that instead of smoked paprika, cumin and oregano.

We used plain flour for this dish.



1. COOK THE BEEF

Set oven grill to 200°C.

Heat a frypan over medium-high heat with oil. Add beef along with 1 tsp oregano, 2 tsp smoked paprika and 2 tsp cumin (see notes). Cook for 5 minutes, breaking up mince as you go.



2. ADD THE VEGETABLES

Slice and add spring onions (reserve tops for garnish). Dice capsicum and remove corn from cob. Add to pan as you go.



3. SIMMER THE STEW

Stir in 1/2 tbsp flour, tomato paste and 500ml water. Cover and simmer for 10 minutes.



4. TOAST THE TORTILLA STRIPS

Spread tortilla strips on a lined oven tray. Scatter cheese on top. Place under oven grill for 3-4 minutes until cheese is melted.



5. FINISH AND SERVE

Season the stew with **salt and pepper** to taste. Break apart cheesy tortilla strips and serve with stew.



How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



