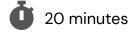




Beef & Bean Summer Chilli

with Grilled Corn

A simple beef & bean chilli served with tortilla chips, lots of fresh garnish and grilled corn cobs. An easy dish to stretch out to serve many if you expect guests!





2 servings



Make racho plates!

Cook the beef & bean mixture without water for a drier mix. Arrange tortilla strips on an oven tray, top with beef & bean mix, capsicum and corn kernels. Warm in the oven for 6–8 minutes then serve topped with coriander and dip!

FROM YOUR BOX

BEEF MINCE	300g
SHALLOT	1
CRUSHED TOMATOES	400g
BEANS	400g
CORN COB	1
RED CAPSICUM	1
CORIANDER	1/2 packet *
CORIANDER	1/2 packet *
	•
LIME	1
LIME TORTILLA STRIPS	1 1 bag
LIME TORTILLA STRIPS NACHO DIP	1 1 bag 1 tub

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

large frypan, barbecue or grill pan

NOTES

Add extra flavour by using 1 tsp cumin, oregano, thyme or a pinch of chilli flakes.

No beef option - beef mince is replaced with chicken mince.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. BROWN & SEASON THE MINCE

Heat a frypan with **oil** over medium-high heat. Add beef mince and cook for 5 minutes or until browned. Break up lumps as you go. Dice and add shallot along with **2-3 tsp smoked paprika** (see notes).

VEG OPTION - Dice shallot and cook in a frypan until softened. Season with 2 tsp smoked paprika.



2. ADD TOMATO & BEANS

Stir in crushed tomatoes, 1/2 tin water and drained beans. Simmer for 5-7 minutes and season with salt and pepper.

VEG OPTION - Dice and add sweet potato (2-3cm chunks) and courgettes. Stir in crushed tomatoes, 1/4 tin water & beans. Simmer for 10 minutes or until sweet potato is soft. Season to taste.



3. GRILL THE CORN

In the meantime, remove husks and silks from corn cob and halve or quarter. Rub with **oil** and grill on a barbecue or grill pan until charred to your liking.



4. PREPARE THE GARNISH

Dice capsicum, chop coriander and wedge lime. Arrange on a plate.



5. FINISH AND SERVE

Spoon chilli into bowls, garnish with fresh vegetables and serve with tortilla strips, dip and grilled corn.

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**



