

Chili con carne

50—60 Min

Preparation

1. At the very beginning the beef is cut into small pieces. Then season the meat with salt and pepper. Then peel the onions and garlic and cut them into small cubes.
2. The next step is to heat some olive oil in a pan and fry the onion until golden brown. Then add the beef and garlic to the onions and fry briefly.
3. Now everything is carefully mixed with the tomato paste and the herbs and spices from Kotányi. Let everything steam for 40 minutes.
4. After steaming, the beans and sweetcorn are added and everything is simmered on low heat for another ten minutes. The chili con carne can then be arranged in a bowl and served with a piece of baguette.

Ingredients 4 Portions

= Kotányi Produkte

400 g	Beef
2 pcs	Onions
2 pcs	Garlic gloves
2 tbsp	Tomato paste
1 can	Cooked red beans
1 can	Boiled sweetcorn
	Olive oil for roasting
	Water for infusion
1 tsp	Chili Powder
1 tsp	Paprika Special Sweet
1 tsp	Garlic Granules
1 tsp	Oregano, Crushed
1 pinch	Sea Salt, Coarse
Pinch	Pepper Black, Whole