



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

