



# Chili sin Carne with Corn and Beans

⌚ 30—40 Min   

## Preparation

- 1 Cut the onions and bell pepper into small pieces. Dice the smoked tofu.
- 2 Heat the sesame oil in a pan, then add the onion, bell pepper and smoked tofu and sear. Add the tomato puree, fry and then use balsamic vinegar to deglaze the pan.
- 3 Stir in the diced tomatoes, corn, kidney beans and Kotányi Chili con Carne seasoning mix.
- 4 Leave to simmer on a low heat for 15 minutes. If required, add a little water. Finally add the diced tofu.
- 5 Serve with fresh white bread and enjoy.

## Ingredients 4 Portions

♦ = Kotányi Produkte

2 piece	Red onions
1 piece	Red bell pepper
125 g	Smoked tofu
3 tbsp.	Sesame oil
2 tbsp.	Tomato puree
1 tbsp.	Balsamic vinegar
400 g	Can of chopped tomatoes
1	Can of corn
2	Cans of kidney beans
2 tbsp.	♦ Chili con Carne Seasoning Mix

