

Chili sin Carne with Corn and Beans

30—40 Min

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

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.