



# SENSATIONAL MEXICAN CHILI SIN CARNE

## INGREDIENTS



4 SERVINGS



30 MIN



INTERMEDIATE

2 packs Garden Gourmet Sensational Mince

1 avocado

1 onion

1 clove of garlic

1 red bell pepper

4 tsp Mexican herbs or (make your own, see recipe below)

2 cans of tomato cubes (400g)

1 can (400 g) kidney beans (drained)

1 bunch of fresh coriander

1 small can of corn kernels

1 lime

1 red pepper, chopped

1 bag of tortilla chips

125 ml crème fraîche or vegetable yogurt

olive oil (for frying)

Try this delicious vegan Mexican inspired recipe originating from chili con carne, made with Garden Gourmet Sensational Mince for a burst of wonderful flavors and textures.

## PREPARATION

### 1. Sautéed the veggies

Peel and chop the onion and garlic. Cut the bell pepper into pieces. Fry the onion, pepper and garlic in hot oil until glassy.

### 2. Make the stew with Sensational Mince

Add the Sensational Mince and Mexican herbs and fry while stirring loose. Add the tomato cubes and let simmer gently for 10 minutes.

### 3. Cook kidney beans

Add the kidney beans and heat for 5 minutes.

### 4. Serve the chili up with all good stuff!

Serve the chili with separate trays, filled with crème fraîche, corn kernels, tortilla chips, red pepper, avocado and fresh coriander so that everyone can put together their own chili.

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