



VEGAN CHILI SIN CARNE WITH FILET PIECES

INGREDIENTS

- 2 pack Garden Gourmet vegan filet pieces
- 2 cans of diced tomatoes (400 g)
- 1 can of corn (140 g drained)
- 1 can of kidney beans (approx. 250 g drained)
- 1 red onion
- 1 sachet Mexican chili/taco seasoning

CULINARY TIP

Serving tips

Delicious with boiled rice, wrap tortillas (or tortilla chips), mixed salad with avocado, tomatoes and red onion, and salsa and sour cream.



Spice up your dinner with this hearty Chili Sin Carne! Packed with beans, veggies, and Garden Gourmet Vegan Filet pieces, it's a plant-based twist on a classic.

PREPARATION

1. Fry the filet pieces

Peel and chop the onion. Heat 2 tbsp cooking oil in a large frying pan and fry the filet pieces with the onion for approx. 5 min. while stirring.

2. Add the spices and simmer

Fry the Mexican spices for a minute and add the diced tomatoes. Bring to the boil, lower the heat and simmer for approx. 5 min.

3. Add the kidney beans and serve

Meanwhile, drain the kidney beans and corn, add them and bring to the boil again.

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