

# Chilli Con Carne Mince

CHILLI CON CARNI MINCE MADE BY BLENDING CHILLI CON CARNI SAUCE AND CHILLI AND TOMATO SAUCE TO GIVE A RICH CHILLI FLAVOUR AND GREATLY IMPROVED VISUAL COLOUR

## **INGREDIENTS** 40% meat content

2600g	100% PURE LEAN BEEF MINCE. (fat free)
1125g	VERSTEGEN CHILLI CON CARNI SAUCE
1125g	VERSTEGEN CHILLI AND TOMATO SAUCE
500g	TINNED RED KIDNEY BEANS (rinse well)
500g	FINELY CHOPPED RED ONIONS
500g	THIN SLICED MUSHROOMS
150g	FINELY CHOPPED RED PEPPERS
2 teaspoon	SEA SALT
1 teaspoon	GROUND BLACK PEPPER TO SEASON
1 teaspoon	VERSTEGEN CHILLI POWDER

## **METHOD**

1. MINCE LEAN BEEF ON A 4.5 mm PLATE TWICE, SEASON MINCE WITH SALT AND PEPPER
2. BLEND THE TWO SAUCES AND CHILLI POWDER TOGETHER AND MIX WELL
3. BLEND THE MINCE PREPARED VEGETABLES AND CHILLI BEANS TOGETHER AND MIX WELL
4. BLEND TOGETHER THE MEATS AND SAUCE MIX WELL
5. DISPLAY IN YOUR SELECTED TRAY OR BOWL, GARNISH WITH CHOPPED ONIONS, RED PEPPERS AND CHILLI BEANS
6. SERVE INTO OVEN TRAY AND SEAL

## **COOKING INSTRUCTIONS**

PLACE ONTO A BAKING TRAY OVEN BAKE FOR 45 MINUTES AT GAS MARK 5 OR ELECTRIC 190°C

## **SERVING INSTRUCTIONS:**

SERVE WITH BOILED RICE

**Acknowledgement:**  
**Recipe from the Dalziel Recipe service**  
**Mr. Mike Winrow**

