

CHILLI CON CARNE



 Serves 4

 Prep Time 10 minutes

 Cook Time 25 minutes



INGREDIENTS

- 300 g lean beef mince
- 1 medium onion, diced
- 375 g pouch **Wattie's Mexican Creations Chilli Con Carne Simmer Sauce**
- 400 g can **Wattie's Red Kidney Beans in Springwater**, drained
- 1 green capsium, deseeded and diced

METHOD

1. Heat a dash of oil in a heavy based saucepan. Quickly brown mince with the onion.
2. Reduce heat and add **Wattie's Mexican Creations Chilli Con Carne Simmer Sauce**, **Wattie's Red Kidney Beans in Springwater** and green capsicum. Simmer for 20-25 minutes, until mince is cooked. 5 minutes before the end of

- 1 cup **Wattie's Creations Mexican Style Frozen Vegetables** (optional)
- chopped coriander leaves

cooking add 1 cup of **Wattie's Creations Mexican Style Frozen Vegetables** (if using).

3. Serve over steamed rice. Garnish with freshly chopped coriander leaves.

TIPS

- Alternatively cook in a slow cooker on low heat for 4 hours, or in an oven-proof dish at 160°C for 2 hours, adding beans ½ hour before the end of cooking and frozen vegetables 10 minutes before the end.
- For an extra spicy kick, add some chopped fresh red or green chillies to the browned mince and onions.
- Serve the Chilli Con Carne over nacho chips, with grated cheese and a dollop of sour cream.