# SUPER COOK

### CHILLI CON CARNE- FOR TACO, BURRITO OR RICE



Category: Fish and meat main courses

Created: on 2015-09-28 Qualified by: Supercook AUS Suggested by: Bel213 Total preparation time: 39:35 Minutes

#### **INGREDIENTS FOR 6 SERVES**

| 1                          | onion                                    |
|----------------------------|--|
| 2                          | cloves of garlic                         |
| 10 gram                    | olive oil                                |
| 2                          | carrots                                  |
| 1                          | red capsicum                             |
| 2                          | sticks of celery                         |
| 1 teaspoon                 | cumin powder                             |
| 1 teaspoon                 | ground cinnamon                          |
| 1 teaspoon                 | chilli powder/flakes (or fresh)          |
| 1 tablespoon (AUS 20ml)    | paprika                                  |
| 1 teaspoon                 | black pepper                             |
| 1                          | tin red kidney beans, drained and rinsed |
| 1                          | tin chopped tomatoes                     |
| 50 gram                    | tomato paste                             |
| 1                          | tin of corn kernels, drained             |
| 1                          | tin chick peas, drained and rinsed       |
| 1 tablespoon (AUS 20ml)    | balsamic vinegar                         |
| 1 tablespoon (AUS<br>20ml) | veggie stock paste                       |
| 500 gram                   | minced meat                              |
|                            |  |

# SUPER COOK

### **STEP BY STEP - PREPARATION**

To see the full recipe, please log in.