

Mexican Day of the Dead Chilli

Ingredients

250g Minced beef or vegetarian mince
 2tbs vegetable oil
 1 medium onion
 1 green pepper, diced
 1 red pepper, diced
 1 400g can tomatoes
 1 beef stock cube
 1 tsp chilli powder
 1 can kidney beans or baked beans
 1 tsp cocoa powder (optional)



Aim Higher

Finely chop a fresh chilli instead of chilli powder.


Equipment

All equipment is provided by school

**** Remember to bring a container from home to put it in ****

Oven temperature :

Method:

1. Finely chop the onion and fry with the oil until soft.
2. Meanwhile, deseed and chop the peppers  and fresh chilli - **making sure you wear gloves.**
3. Add the mince and stir thoroughly until all the mince is brown and no lumps remain.
4. Add the peppers and sauté gently for 3-4 minutes.
5. Add the stock cube with the chilli powder, tomatoes, herbs, kidney beans and cocoa powder if using. Cook for 20-25 minutes.
6. Check the consistency of your chilli. If it is too thick add a little water. If it is too thin add a little tomato puree.