



Baked Bean Chilli Con Carne

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500g good quality, fatty mince
- olive oil
- 2 diced onions
- 3 chopped cloves of garlic
- 1 can of chopped tomatoes
- 1 can of baked beans (I used Branston beans)
- 1 beef stock cube
- 2 tbsp tomato puree
- 1 tbsp bovril
- 1 tsp chilli flakes
- 1 tsp white pepper
- 1 tsp paprika
- 1 tsp chilli powder
- 1 tsp coriander leaf
- ground black pepper
- water
- white rice - to serve

Instructions

Due to me being lazy and ill, I hadn't left the house for a few days. This is one of those ridiculously amazing dishes you can just make from the freezer/cupboard, which tastes so good! I really fancied Chilli Con Carne for dinner but didn't have any kidney beans...hence the baked beans. Tasted strange at first but after simmering...it was delicious.

1. While browning the mince in the olive oil, prepare the onions and garlic.
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2. When the mince is brown, add the onions and garlic and fry for 5 minutes.
 3. Add the chopped tomatoes and baked beans and stir thoroughly.
 4. Crumble in the stock cube and add the tomato puree.
 5. Simmer for 5 minutes - you may find throughout the whole process you need to keep adding a tablespoon of water or two, which is fine.
 6. Turn the heat back up and add everything else, the bovril, chilli flakes, white pepper, paprika, chilli powder, coriander leaf and if you're like me...lots and lots of black pepper.
 7. Stir thoroughly again, (again, you may need to add some water at this point), turn the heat down and simmer for 30-40 minutes.
 8. Keep checking on it, and tasting. You may want to add more chilli or white pepper, and water.
 9. When it's done, give it a good stir and serve with white rice!

Really hope you enjoy this, it's so easy! Sorry about the bad photo, I started gobbling it so fast before I realised I should post it on here, so I just quickly grabbed my iPhone!