FOODIE CITY WARSAW

CHILI CON CARNE WITH RICE – RECIPE

4 SERVINGS

INGREDIENTS:

BASE:

- 500 g – lean minced beef; 1 large onion
- 1 – red pepper; 40 g – peeled garlic
- 1 tbsp – oil; 300 ml – beef stock
- 400 g – chopped tomatoes; 2 tbsp – tomato purée
- 1 × 410 g can – kidney beans, to be drained
- 1 heaped tsp – hot chilli powder; 1 tsp each – sweet paprika and ground cumin
- ½ tsp – dried marjoram; 1 tsp – sugar; salt and pepper
- ½ bar – 70% dark chocolate (weight depends on pack size)

TO FINISH:

- 100 g – dry long-grain rice
- 100 g – dry wild rice; 300 g – sour cream

METHOD:

1. Dice the onion and pepper; chop the garlic. Fry the onion in the oil for 5 minutes. Add the garlic, pepper and ground spices; cook for another 5 minutes.
2. Add the beef and brown for about 5 minutes, breaking up lumps. Add the stock, tomatoes, tomato purée, marjoram, sugar, salt and pepper. Cover and simmer for 20 minutes.
3. Add the drained beans and simmer uncovered for another 10 minutes. Stir in the chopped chocolate towards the end until melted. Adjust the seasoning and rest, covered, for 10 minutes.
4. Cook the two types of rice separately according to their package instructions, then combine. Serve the chilli with rice and sour cream.

NOTES:

- Use 200 g dry rice in total for 4 servings. Replace the hot chilli with 1 level tbsp mild chilli powder if preferred. The original recipe does not specify the chocolate bar weight.

ENJOY!