

Chili con carne, sour cream, lime zest and fresh cilantro

Recette pour 4 personnes

Description

A classic Mexican dish: a slow cooked beef and tomato stew, infused with spices and garnished with lime zest and cilantro.

L'idée déco

You can always vary the minced meat you use or if you want a vegetarian version, just add more or different varieties of beans.

Ingrédients

Chili

- 450 Gr Ground beef
- 1 Unit(s) Onion
- 1 Unit(s) Jalapeno pepper
- 1 Unit(s) Red pepper
- 2 Clove(s) Chopped garlic
- 1 Tsp Cumin powder
- 1 Tsp Ground coriander
- 1 Tsp Paprika
- 1 Tbsp Chilli powder
- 1 Can(s) Kidney beans
- 6 Unit(s) Italian tomatoes
- 60 Ml Tomato paste
- 250 Ml Beef broth

- Salt and pepper

Garnish

- 1 Unit(s) Lime
- 10 Sprig(s) Fresh cilantro

- Salt and pepper

Préparations

Temps de préparation **60 mins**

Preparation

Finely chop the onions and cilantro.

Remove the center (seeds) from the jalapeno and red peppers, then cut them into cubes.

Remove the stems and cores from the tomatoes then cut them into cubes.

Rinse and strain the beans.

Quarter the limes.

Chilli

In a large stock pot with a little oil, cook the meat until fully cooked through, then add the onions, garlic and peppers. Continue to cook for 2 minutes and then add the spices.

Season with salt and pepper, add the rest of the ingredients and then let it simmer on low for about 1 hour.

Serve with fresh cilantro and the quartered limes.

Bon appétit!