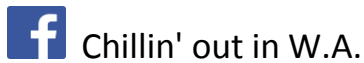


## Chilli Con Carne - Araluen Chilli Festival 2019

[www.chillin.mobi](http://www.chillin.mobi)



**Chillin' out in W.A.**

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### Ingredients:

- |  |                             |
|--|-----------------------------|
| 500g Beef Mince                            | 1/2 cup Red Wine            |
| 1 large brown Onion, diced                 | 1 can (400g) Crushed Tomato |
| 1 large green Capsicum, diced              | 1 can (400g) Black Beans    |
| 6 cloves of Garlic chopped                 | 1 tbsp Tomato Paste         |
| 1 tsp Ultralicious Chilli Salt             | Spray Oil for cooking       |
| 1 tbsp Ultralicious Chilli Con Carne Blend |                             |

### Method:

1. Spray pan with oil over medium heat.
2. Cook off the diced onion, capsicum & garlic.
3. Add the Ultralicious Chilli Con Carne Blend & cook out for 1 minute.
4. Pour in the Red Wine and bring to temperature.
5. Add the mince & mix well.
6. Cook out for 5 minutes.
7. Tip in the cans of Tomato & Black Beans.
8. Finish with tomato paste & Ultralicious Chilli Salt.
9. Simmer for 20 minutes over low heat.