

# LEGENDARY CURRY CON CARNE

Mix up your mid week meals with our curried version of the Tex Mex favourite chilli con carne. This version can be made as hot as you like with the addition of extra **MIRCHI BLEND**, and is topped with a vibrant green chilli salsa.

Prep  
30 mins

Cook  
2 hrs

Heat  


Serves  
4  
with sides

500g **diced beef**  
100g **chorizo** or **smoked sausage** or 3 rashers of **smoked bacon** - thinly sliced  
2 medium **onions** - 1 ½ roughly chopped, ½ very finely chopped  
3 **cloves of garlic** - roughly chopped  
**Fresh ginger** - roughly chopped to make 1 tbsp  
2 **green chillies** (seeds removed if you prefer less heat) - finely chopped  
25g **bunch of coriander** - finely chopped  
½ **lime** or **lemon**  
400g **tin of tomatoes**  
400g **tin of kidney beans** - drained

2 tsp



**JEERA BLEND**

2 tsp



**METHI BLEND**

2 tsp



**HALDI BLEND**

1-4 tsp



**MIRCHI BLEND**

- 1 Fry the roughly chopped onion, garlic and ginger in 2 tbsp oil for 15 minutes or until soft, brown and sticky
- 2 Remove the mixture from the pan then fry the beef, chorizo and 2 tsp **JEERA BLEND** in 1 tbsp oil for 10 minutes or until the beef is beginning to brown around the edges
- 3 Blend the cooked onion mixture with the tomatoes, 300ml water, 2 tsp **METHI BLEND**, 2 tsp **HALDI BLEND**, 1-4 tsp **MIRCHI BLEND** and 1 tsp salt to a smooth sauce
- 4 Stir the sauce into the beef then cover and simmer for 1 ½ hours or until the beef is tender and the sauce is rich and thick, stirring occasionally and adding a splash of water if necessary (it may take a bit longer - supermarket beef can be very tough!)
- 5 Mix the finely chopped onion with the juice of the ½ lime, green chillies, ½ of the coriander and a pinch of salt. Leave to one side
- 6 Stir the beans and remaining coriander into the sauce and cook for 5 minutes or until completely warmed through
- 7 Serve the curry con carne topped with the green chilli salsa

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GOES GREAT WITH...

Pilau rice (p154)  
and tomato raita  
(p211) or jacket  
potatoes and  
grated cheese!

EXTRAS  
#18

## ALSO WORKS A TREAT WITH...

- Minced beef for a speedier version!
- Diced peppers and sweetcorn for a veg version

## RAISE YOUR GAME BY...

Charring the green chillies and onion half before making your salsa

