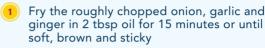
LEGENDARY CURRY CON CARNE

Mix up your mid week meals with our currified 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 1/2 lime or lemon



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

Blend the cooked onion mixture with the tomatoes, 300ml water, 2 tsp <u>METHI BLEND</u>, 2 tsp <u>HALDI BLEND</u>, 1-4 tsp <u>MIRCHI BLEND</u> 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



400g tin of tomatoes

drained

400g tin of kidney beans -





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





