

Aunty Wendy's recipes



Chorizo chilli

25 mins

I have to admit I have not tried this yet but my lovely niece sent me this recipe. Let me know what you think.

Serves 4

Ingredients:

150g chorizo sausage (not the salami sort), halved lengthways and cut into 5mm half moons
500g minced beef
1/2 tsp ground cumin
1/2 tsp ground coriander
1/2 tsp ground cinnamon
3 cardamom pods, bruised
1 x 500g jar good quality tomato and chunky vegetable sauce for pasta
1 x 390g can mixed spicy beans
60ml sweet chilli sauce
1/4 tsp chilli flakes (optional, or if your canned beans are not spicy)

To make:

1. PUT the chorizo into a hot, heavy-based pan and cook over a medium heat until the sausage crisps a little and gives up its orange-red oil.
2. ADD the mince and cook for about five minutes, breaking it up with a wooden fork to help it brown.
3. STIR in the spices and then add the tomato-vegetable pasta sauce, spicy beans and chilli sauce. Also add the chilli flakes if you need more heat or if you only used regular canned beans.
4. BRING to boil, turn down heat and simmer for 20 minutes.
5. Eat this with rice or just as it is. If you're not adding any rice, you could dollop a blob of sour cream and sprinkle some grated cheese and chopped coriander on it.