

TEXAS CHILLI

<i>Ingredients</i>	<i>Equipment</i>
300 Grams Minced Beef	Chopping Boards
1 Brown Onion	Knives
3 Cloves Garlic	Garlic Crusher
1 Red Capsicum	Spoon & Cup Measures
1 Can Borlotti Beans	Colander
1 Can Diced Tomatoes	
1 Cup Passata Cooking Sauce	
3 Chillies	
1 Teaspoon Pepper	
½ Teaspoon Salt	
Oil	
Nachos	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Peel and dice onion.
4. Peel and crush garlic
5. Dice capsicum
6. Dice the Chillies
7. Drain and wash the Borlotti beans
8. Heat the oil in the frypan and soften the onion and garlic.
9. Add the minced meat and brown.
10. Stir in Borlotti beans, crushed tomatoes, Passata cooking sauce, chillies, salt and pepper.

11. Bring to boil then simmer, stirring occasionally so that it does not stick.
12. This chilli can be simmered for several hours; the longer you simmer, the more flavour you will get.
13. Serve with Nachos