

**OVERALL time: 45 mins**

## CHIPOTLE CHILLI CON CARNE

Sometimes it's okay if you just want to take a big spoon and dig into this chipotle chili con carne while it's still in the pot

Metric

**Number of servings : 4**

### ingredients

#### Main

- 30 ml Olive oil
- 1 Onion, finely chopped
- 3 Cloves of garli
- 30 ml **Cape Herb and Spice Chipotle chilli**
- 1 Can of tomatoes
- 1 Fresh chilli, chopped
- 1 Can of mixed or red kidney beans
- Coriander, chopped

### THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 10 mins | COOKING TIME: 35 mins**

In a medium pot, heat the oil. Then sauté the onion and the garlic. Add in the curry paste and **Cape Herb & Spice Chipotle Chilli Seasoning**. Mix well.

Then add the minced beef and brown it for a couple of minutes. Mix in the can of tomatoes. Add in the chopped chili for extra heat.

Simmer this for 15 minutes. Next, add in the beans and coriander. Stir through. Simmer until all the flavors come together nicely.

Serve with some rice or tortilla chips and enjoy with the whole family.

Recipe concept & photography by Tebo and Lebo Ndala from Withlovefromthetwins " We love cooking, we absolutely love what we do. Our passion grows with every experience we have. We currently work in the food and media industry, preparing to be the best food editors and food

stylists in the world!!! We are not just chefs, we are creators and artists".

<http://www.withlovefromthetwins.com/>

<https://capeherb.co.za>

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