

Mexican Chilli Beef with Chocolate, Sweetcorn Rice served with Tortilla Chips and Sour Cream

1 Onion Sliced thinly
1/2 small Red Pepper sliced
1/2 small Yellow Pepper sliced
500g Minced Beef
4 Spring Onions thinly sliced
125g Fresh Coriander
1 x 400g Chopped Tinned Tomatoes
1 heaped teaspoon Cajun Spice
100g Easy Cook Long Grain Rice
1 small tin Sweetcorn
1 small tin Kidney Beans
2 tbs Sour Cream
25g Dark Chocolate
1 tbs Vegetable Oil
Tortilla Chips/Doritos

Method

1. In a large bowl mix the **minced beef** with the **cajun** spice. This mix is best left to marinade for 1 hour.
2. To make the chilli first fry off the **onions** in the **oil** until soft. Add the **minced beef** and cook until the **minced beef** is brown.
 3. Add the **peppers** and continue to cook until the peppers are slightly soft.
4. Add the **kidney beans** and stir through. Now add the chopped **tinned tomatoes** and stir until the chilli starts to simmer.
5. Add the **fresh coriander**, **spring onions** and gently stir through the **chocolate** until melted. Simmer very slowly for 5 minutes.
 6. The **rice** can be cooked simmering with the **sweetcorn** once the chilli is made.
 7. Serve the chilli with **sour cream** and **tortilla chips**
 8. Enjoy the sweetness of the **chocolate** in the chilli.