

Chilli con Skippy

Ingredients

serves 8 - 12

Chilli

2 tablespoons smoked paprika
2 tablespoons ground cumin
1 tablespoon ground coriander
2 teaspoons ground chipotle chilli
2 teaspoon sea salt flakes or 1 fine salt
3 tablespoon peanut or olive oil
1 onion, diced
2 garlic cloves, crushed
400g skippy mince
2 small carrots, grated
1 small red capsicum, diced
800g can diced tomatoes + water
400g beans
½ cup Coriander roots and stems, finely diced

Choose from - see below

400 - 800g Corn chips OR
24 Tortillas OR
Cooked Rice

Add some of these

Grated cheese
cherry tomatoes halved
Shredded lettuce
Grated carrot
Diced tomatoes
Mexican corn salad
Thick Greek Yoghurt
Guacamole
Fresh coriander

Method

1. In a large saucepan or deep frying pan, dry fry the spices and salt until fragrant. Do not burn. Transfer to a dish until needed.
2. In a large saucepan or deep frying pan, sauté onion & garlic in 2 tablespoons of oil until soft (about 10 minutes.)
3. Add mince, turn up the heat a little.
4. Break the mince up with a wooden spoon or metal spatula and brown well.
5. Once browned, turn the heat back down to medium high.
6. Add spices and salt and stir.
7. Add carrots and extra oil to the pan. Cook, stirring for 5 minutes.
8. Add red capsicum, tomatoes and 125ml water. Turn up the heat and simmer for 10 minutes.
9. Stir frequently so the bottom does not burn and stick.
10. Add drained and rinsed beans, stir well. Simmer at least 20 - 30 minutes or until thick.
11. Stir in the coriander and proceed with your choice of burrito, enchilada or nachos.

For Burritos

Heat oven to 180C. Wrap tortillas in foil and warm for 10 minutes. Serve buffet style with all ingredients in separate bowls on the table and allow diners to help themselves and roll their own burritos.

For Enchiladas

Place tortillas into a baking dish, open one at a time and fill it with beans. Close and stand it up at one end of the dish. Repeat until all are filled. Top with cheese. Bake for 15 minutes or until the cheese has melted. Serve with accompaniments.

For Nachos

Line large oven proof serving dish with corn chips and cover with cheese. .

Cook for 10 minutes or until the cheese has melted.

Remove corn chips from the oven. Make a hollow in the chips and fill with bean mix. Or serve separately in bowls. Top with yoghurt and coriander. Serve with salad of choice.

