

Chorizo and Bean Chilli

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This speedy chilli is an excellent way to make use of all of the spices included in chorizo - it will flavour your dish really well without you having to add much extra in the way of herbs or spices. Serve over rice or jacket potatoes.

Ingredients:

1 x 400g tin red kidney beans, rinsed and drained
1 x 400g tin white beans, rinsed and drained
300ml passata
100g chorizo
100g mushrooms
1 onion
1 tbsp. chilli powder
1 tsp. minced garlic
Pinch each salt, sugar and pepper
1/2 tsp. ground cumin
Oil to fry

Directions:

1. Finely dice the onion. Thinly slice the mushrooms. Heat oil in a frying pan. Add the chorizo and fry gently until it starts to release oils. Add the onion and fry until translucent.
2. Add the mushrooms. Fry until browned, then stir in the passata, minced garlic, salt, sugar, pepper, chilli powder and ground cumin. Stir well and bring to a simmer.
3. Add the kidney beans and the white beans. Stir well and then simmer until the beans are tender, around ten minutes.

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