

# 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 tbsl Sour Cream  
25g Dark Chocolate  
1 tbsl 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.