



## Corned Beef Chilli



Serves  
4



Prep  
10 minutes



Cooking  
25 minutes

A weekday family favourite that is made quick and easy by using Princes Corned Beef.

### Method

1. Heat the oil in a large, heavy-based saucepan and fry the onion and garlic until softened. Add the chilli and cumin, cook for a further minute.
2. Add the tomatoes, tomato purée, and stock, season with salt and pepper. Bring to a simmer, loosely cover with a lid and cook over a gentle heat for about 10 minutes, stirring occasionally.
3. Cube the Corned Beef and add to the tomato sauce with the kidney beans and fresh coriander. Cook for a further 10 minutes, uncovered, before removing from the heat.
4. This is ideal served with a dollop of Greek yogurt and rice, crusty bread or jacket potatoes and a green salad.



### Ingredients

2 x 200g Princes Corned Beef  
1 tbsp sunflower oil  
1 onion, peeled and diced  
1 large garlic clove, crushed  
1 tsp ground cumin  
Chilli to taste  
400g can chopped tomatoes  
1 tbsp tomato purée  
½ beef stock cube made up with 150ml boiling water  
salt and freshly ground black pepper  
400g can red kidney beans, drained and rinsed  
5g coriander leaves, roughly chopped

