

CHILLI SIN CARNE

INGREDIENTS

- 1 bottle of black beans
- 1 bottle of white beans
- 1 onion
- olive oil
- 2 garlic cloves
- 1 chille in adobo (or chilli powder)
- 1 yellow bell pepper
- 1 tsp cumin powder
- 2 tsp dried oregano
- 1 tsp smoked paprika
- 2 cups of vegan broth
- 1 cup tomato paste
- 1 cup sweet corn

PREPARATION

1. Prepare all the ingredients. Heat olive oil in a large pan, add finely chopped onion and garlic.
2. Add chopped bell pepper, cumin, oregano, smoked paprika and finely chopped chili in adobo or chilly powder. Cook for a few minutes until nice and fragrant, then add tomato paste and a splash of broth so it doesn't stick on the bottom.
3. Rinse all the beans and add it to the mix. Keep adding broth, reduce the heat and let it simmer for about 15min or until the sauce starts to be thicker.
4. A few minutes before its done, add the sweet corn, combine well. Then remove from the heat, cover and let it sit for another 10-15min.
5. In the meantime, cut some avocado with tomato and salt and enjoy it all with nachos.