

Chili con carne with coconut milk served with saffron rice

Recipe for 4 persons

Description

Easy and quick recipe, spicy and savoury!

Ingredients

Chilli

- 500 Gr Ground beef
- 1 Tbsp Red cari paste
- 100 Ml Coconut milk
- 200 Gr Canned black beans
- 1 Handful(s) Flat parsley
- Salt and pepper
- Butter
- Vegetable oil

Saffron rice

- 225 Gr White rice
- 5 Unit(s) Saffron pistil
- Salt and pepper
- Butter
- Vegetable oil

Preparation

- Preparation time **30 mins**

Chilli

In a hot skillet with oil, cook the minced beef. Add the curry paste and continue to cook on high for 2-3 minutes.

Add the coconut milk and lower the heat. Let simmer for 6-8 minutes. Once most of the liquid has evaporated make sure the beef is fully cooked.

Add the beans and combine well.

Saffron rice

In a pot of salted boiling water, add the rice and cook for 8-10 minutes. Strain. Transfer to a large mixing bowl and add the butter, saffron and chilli. Combine well and season to taste. Serve hot!

Plating

Serve the chilli in a bowl or deep dish garnished with some Italian parsley leaves.

Bon appétit!