

# Recipes

## Beef chilli

A classic beef chilli to warm you up on a winter's evening.  
This will be a family favourite!

Serves 4-6

### Ingredients

- 700g beef mince
- 1 onion, peeled and chopped
- 2 cloves garlic, peeled and chopped
- 400g can chopped tomatoes
- 2 tbsp smoked paprika or paprika
- 1 x 400g kidney beans, drained
- One beef stock cube\* in 100ml boiling water
- ½ tsp hot chilli powder
- 1 tsp cumin



### Method

1. Tip the mince into the slow cooker and cook on medium to colour the mince.
2. Then add the rest of the ingredients, cover with the lid, and cook on low for around 5 hours, or high for 2-3 hours. Add more water if you think it is getting dry.

Serve with mashed potatoes, wraps\*, rice or tacos\*.

\*May contain or is one of 14 common allergens