

A popular Mexican classic! Our hot and spicy ready to eat Chilli Con Carne is visually packed with kidney beans, flecks of paprika and rounded off cumin! It is sure to get your customers taste buds tingling!



RECIPE CARD



Chilli Con Carne

ENCHILADA TRAY BAKE

AVO Chilli Con Carne Sauce

Beef Mince

Tortilla Wraps

Kidney Beans

Red Pepper

Red Onion

Sweetcorn

Grated Mozzarella



OVEN



SERVE WITH
TORTILLA CRISPS

1. Start by dicing **100g red pepper** and **100g red onion** into small equal sized pieces.
2. Add chopped vegetables to **400g minced beef**, **30g sweet corn** and **50g kidney beans**.
3. Add **500g AVO Chilli Con Carne Sauce (80%)** to the mince and vegetable mixture and mix thoroughly.
4. Fill **tortilla wraps** liberally with mixture, fold over and place in tray.
5. Spoon some more **chilli con carne sauce** ontop of the wraps, this will prevent the wrap from burning in the oven.
6. Finally, sprinkle over some **grated mozzarella** cheese for the finishing touch.

Chilli Con Carne

AVO Chilli Con Carne Sauce

Beef Mince

Kidney Beans

Red Pepper

Red Onion

Sweetcorn

Coriander (garnish, optional extra)

Chilli (garnish, optional extra)



OVEN



GREAT WITH RICE

1. Start by dicing **100g red pepper** and **100g red onion** into small equal sized pieces.
2. Add chopped vegetables to **400g minced beef**, **30g sweet corn** and **50g kidney beans**.
3. Add **500g AVO Chilli Con Carne Sauce (80%)** to the mince and vegetable mixture and mix thoroughly.
4. Sprinkle over **sliced chilli** and **coriander** for finishing touches.



For allergen information, please refer to the relevant product specification.

