

PERi-PERi Chilli Stack



Ingredients

- 65ml PERi-PERi sauce (choose your flavour)
- 500g minced beef (15% fat)
- 2 tbsps olive oil
- 1 red onion, finely sliced
- 1 red capsicum, finely sliced
- 2 tins of chopped tomatoes (2x 400g)
- 1 tin of kidney beans
- 1 tbsp tomato paste
- 1 tsp ground cumin
- 40g dark chocolate
- 4 tortillas
- 100g grated mozzarella cheese



Method

- 1 Preheat oven to 180°C. Heat a large frying pan, and get that mince browning (in batches).
- 2 Add oil, onions and capsicum and sizzle away until slightly browned.
- 3 Turn the heat down and add tomato paste and cumin.
- 4 Stir and cook until the onion has softened, then add tinned tomatoes and simmer. Cover for 45 minutes.
- 5 Add PERi-PERi sauce along with kidney beans and chocolate (yep, you heard right!) and simmer for another 5 minutes.
- 6 Layer the mixture between tortillas (think like a lasagne) in an ovenproof dish and sprinkle with the mozzarella. Bake for 30 mins.
- 7 Finish with a spoonful of sour cream and guacamole. Enjoy!