

HEINZ

RECIPE

Chilli bean con carne with cheesy scones



Serves:

4



Preparation Time:

30 minutes



Cooking Time:

55 minutes



With soured cream, parsley,
grated cheese and jalapeno peppers

Ingredients:

Scones:

- 250g (8oz) plain flour
- 2 tsps baking powder
- 75g (3oz) butter, diced
- 50g (2oz) strong cheddar cheese, grated
- 1 egg, beaten
- 50ml (2 fl oz) milk

Chilli con carne:

- 2 tbsps light olive oil
- 415g (13½oz) can **Heinz Beans**
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- 500g (1lb) minced beef
- 2 tbsps tomato purée
- 2 large red chillies, chopped
- 1 tsp hot chilli powder
- 2 tsps dried mixed herbs
- 400g (13oz) can chopped tomatoes

To serve:

- 200ml (7 fl oz) soured cream
- 2 tbsps chopped flat leaf parsley
- 125g (4oz) cheddar cheese, grated
- Jalapeno peppers (optional)

Method:

Make the scones. In large bowl mix together the flour and baking powder. Rub in the butter and add the cheese. Make a well in the centre and pour in the egg and milk. Use a knife to mix the dough until it comes together

Turn out the dough on to a lightly floured surface and roll it out to about 5 mm (1/4 inch) thick. Cut out 8 rounds, each 5 cm (2 inches) across, and place them on a baking sheet. Brush the tops with a little milk and bake in a pre heated oven, 200°C (400°F), Gas Mark 6, for 12 minutes or until they sound hollow when tapped

Make the chilli. Heat the oil in a large pan; add the onion and garlic and cook over medium heat for 5 minutes or until softened. Increase the heat to high and add the minced beef. Fry, stirring, for 5 minutes or until browned all over. Stir in the tomato puree, chillies, chilli powder and mixed herbs and continue to cook for 5 minutes. Add the tomatoes and Heinz Beans, bring to the boil, cover and simmer for 30 minutes or until the beef is tender.

Transfer the chilli con carne to a serving bowl and top with the soured cream. Garnish with chopped parsley and serve with the scones and separate bowls of grated cheese and jalapeno peppers.