

# Chili

**Preparation time:** 70 min

**Difficulty:** Medium

## Ingredients

- Cane sugar: 1 tablespoon
- Canned red beans: 400 gr
- Dry chili: to taste
- Extra-virgin olive oil: to taste
- Garlic: 1 clove
- Ground beef: 400 gr
- Leaf: 1 bay
- Salt: to taste
- Vegetable broth: to taste
- Worchester sauce: to taste
- Yellow onions: 2



## Preparation

Simmer the onions in a saucepan for 10 minutes with 3-4 tablespoons of oil, the bay leaf, 1 teaspoon of chili pepper, a few drops of Worchester sauce, brown sugar and a pinch of salt, combining if necessary a bit of hot broth.

Lightly higher the heat and combine the ground beef in the saucepan. Brown for 3-4 minutes, stirring.

Then mix the **Pomì Chopped Tomatoes**, lower the heat and cook for 40 minutes, stirring occasionally. Add the canned red beans in the saucepan, adjust the salt and continue cooking for another 10 minutes.

## For this recipe we used:

Chopped Tomatoes  
400 gr

