



Calder's Kitchen
— Traditional Family Recipe —

Calder's Kitchen
CHILLILILLI®
VEGAN CHILLI



PREP TIME - 15 MINS
COOKING TIME - 30 MINS

INGREDIENTS :

- 1 large sweet potato
- 2-3 medium mixed peppers
- 1 large red onion
- 2 large vine tomatoes, chopped into eighths
- 2 cloves of garlic
- 1 x 400g tin of chopped tomatoes (2 tins if no fresh vine tomatoes)
- 2 tsp medium chilli powder (or use hot to preference)
- 2 desert spoons (around 1/3 jar) of Calder's Kitchen Chillililli
- 2 tins of kidney beans (drained)
- 1 tin of chick peas (drained)
- 1 tin of cannelloni beans (drained) (or other bevans in your cupboard)
- Vegetable Oil
- Salt and pepper for seasoning

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METHOD: Pre-heat oven to 180 degrees Gas Mark 4.

- Chop sweet potatoes into small pieces, place on a baking tray and coat in oil, sprinkle with smoked paprika and salt & pepper. Oven cook for 15-20 minutes until soft.
- Roughly chop peppers, onion and tomatoes, add to a large pan and cook in 1-2 tablespoons of vegetable oil on a medium heat, stirring regularly
- Add chilli powder and continue to stir over the heat
- Add tinned tomatoes and Calder's Kitchen Chillililli
- Bring to the boil and then simmer until sweet potatoes are ready
- Add sweet potatoes, chick peas and beans and simmer on a low heat for a further 15 minutes
- Season to taste



SERVE WITH RICE, WEDGES OR TORTILLA CHIPS WITH VEGAN SOURCED CREAM AND GUACAMOLE



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