

INGREDIENTS

 2 SERVINGS

 30 MIN

 INTERMEDIATE

1 pack Garden Gourmet Vegetarian Jalapeño Burger
1 red onion
1 garlic clove
2 red peppers
1 can red beans (400g)
2 cans tomato cubes (800g)
½ tsp coriander
1 tbsp chili con carne herb mix
1 cup rice
Crème fraîche
Guacamole
Lime

Try this delicious Tex-Mex style recipe for Chili "Sin" Carne with Garden Gourmet Vegetarian Jalapeño Burger. Delicious taste and flavorful bursts!

PREPARATION

1. Fry the Jalapeño Burgers and sautéed sauce mixture

Tear apart the Garden Gourmet Jalapeño Burgers with a fork and fry according to the instructions. Sauté the onion with the chili con carne herb mixture for a few minutes.

2. Add the burgers to the sauce

Then add the chopped burger and simmer for a few minutes with the garlic.

3. Add tomato and cilantro to the sauce

Add the paprika cubes and simmer a few more minutes. Pour the tomato cubes and simmer for 15 minutes over low heat. Meanwhile, remove the stems from the cilantro, finely chop them and add them to the sauce. Save the cilantro leaves for later.

4. Serve with rice, sauce and tasty toppings!

Cook the rice. Add the red beans to the sauce and simmer a few more minutes. Serve the chili sin carne with the rice, a little sour cream, guacamole, a lime wedge and a few cilantro leaves.

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