Chile Con Carne

Ingredients

- 2 Tbsp fat
- 1 lb chopped beef
- 1 onion, sliced
- 1 green pepper
- 3 cups tomatoes
- 2 cups cooked kidney beans
- 1 cup cooked spaghetti or rice
- 3/4 tsp salt
- 1 tsp chile powder

Instructions

1. Melt fat in large heavy frying pan.
2. Add beef and onion and cook until partially brown.
3. Remove seeds of green pepper and cut into small pieces; add to the 3 cups of tomatoes, beans, and spaghetti.
4. Cook 5 minutes.
5. Add meat and onion mixture to vegetable mixture.
6. Season with salt and chile powder.
7. Cook for 10 minutes and serve.

Chile Con Carne (8)

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1 onion sliced
1 Green pepper
3 cups tomatoes
2 Cups Cooked kidney beans
1 Cup cooked spaghetti or rice
3/4 teaspoon salt
1 teaspoon chile powder

Method:

1) Melt fat in large heavy frying pan
2) add beef and cook until partially brown. (add onion with beef)

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3) Remove seeds of green pepper and cut into small pieces and add it to the 3 cups of tomatoes, beans, spaghetti
4) Cook 5 min
5) Add meat and onion mixture to veg.
6) season with salt and chile powder
7) Cook for 10 min and serve