



Mixed Bean Chilli with Wedges

-  Serves 2
-  45 minutes
-  Easy
-  Vegetarian



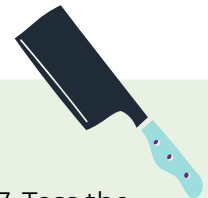
Ingredients

2 medium baking potatoes, unpeeled each cut into 8 wedges
2 tsp olive oil
1 red onion, roughly chopped
1 yellow pepper
1/2 tbsp Cajun spice mix
1x 410g/14oz cans mixed pulses in water, rinsed and drained
200g can chopped tomatoes
75ml vegetable stock
1/2 tbsp dark chocolate, chopped
2tbsp soured cream



Step 1:

Heat oven to 220C/200C fan/gas 7. Toss the potato wedges in 2 tsp oil and spread out in a single layer on a large baking tray. Cook for 30-35 mins, turning halfway, until tender and golden brown.



Step 2:

Meanwhile, for the chilli, put the remaining oil into a casserole dish and fry the onion and pepper for 5 mins. Add Cajun spice, pulses, tomatoes, and stock. Cover and simmer for 15-20 mins. Remove casserole from the heat and stir in the chocolate until melted. Ladle the chilli into bowls, top each with 1 tbsp soured cream and serve with the wedges.