

Chili Con Carne

Chili Con Carne is originally from Mexico. It's not so spicy as regular Chili. So the kids enjoy more. I remember when I was a kid, it was one of my favorite meals. At school they didn't have school lunch but the mothers volunteered a few times of a year, they made it, It was always everybody's favorite.

Ingredients

*ground beef 300g
Kidney beans 1 pack
Celery
Onion (1/3)
Paprika(1/2)
1 can of diced tomato
Chili spice Mix (2packs)*

How to make

- 1: Brown the beef*
- 2: Add chopped onions*
- 3: Cook for about 5mins*
- 4: Add celery and paprika*
- 5: Cook for 5 more mins*
- 6: Add seasoning and tomatoes*
- 7: simmer for 10 mins*
- 8: Adjust the flavor with water sugar or ketchup*