

# UCCOOK

## Lamb Chilli Con Carne

with poppadoms

**Hands-on Time:** 40 minutes

**Overall Time:** 45 minutes

**Carb Conscious:** Serves 3 & 4

**Chef:** Kate Gomba

**Wine Pairing:** Waterkloof | Beeskamp Cabernet Sauvignon

### Nutritional Info

	Per 100g	Per Portion
Energy	573kj	3193kj
Energy	137kcal	764kcal
Protein	7.2g	40g
Carbs	9g	50g
of which sugars	3.9g	21.9g
Fibre	2g	11.2g
Fat	7.8g	43.4g
of which saturated	3.4g	19.1g
Sodium	240mg	1337mg

**Allergens:** Sulphites, Cow's Milk, Allium

**Spice Level:** Hot

Eat Within 4 Days



## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
1	1	Free-range De-boned Lamb Leg Chunks
2	2	Onions <i>peel &amp; roughly dice 1½ [2]</i>
30ml	40ml	Taco Mex Mix
3	4	Fresh Chillies <i>rinse, trim, deseed &amp; finely slice</i>
300g	400g	Cooked Chopped Tomato
15ml	20ml	Beef Stock
180g	240g	Red Kidney Beans <i>drain &amp; rinse</i>
60ml	80ml	The Sauce Queen Smokey BBQ Sauce
6	8	Poppadoms
90ml	125ml	Sour Cream
8g	10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Sugar/Sweetener/Honey  
Paper Towel

**1. LIPSMACKING LAMB** Place a pot over medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel. When hot, sear the lamb until browned, 3-4 minutes (shifting occasionally).

**2. START THE SAUCE** Add the onion to the pot and fry until soft and lightly golden, 4-5 minutes (shifting occasionally). Add the NOMU rub and the chilli (to taste) and fry until fragrant, 1-2 minutes. Mix in the cooked chopped tomato, the stock, and 600ml [800ml] of water. Simmer until thickened and the lamb is tender, 20-25 minutes. In the final 1-2 minutes, mix in the beans, and the BBQ sauce. Remove from the heat, add a sweetener (to taste) and season.

**3. POP IN THE POPPADOMS** Heat the poppadoms in the microwave until crispy, 1-2 minutes. Alternatively, air fry the poppadoms at 180°C until crispy, 3-4 minutes.

**4. A CULINARY TRIUMPH** Pile up the chilli con carne. Dollop over the sour cream. Sprinkle over the parsley and any remaining chilli (to taste). Side with the poppadoms. Well done, Chef!

**Chef's Tip**