



# UCCOOK

## Mexican Black Bean Chili

with basmati rice & pickled red onion

A warm, comforting and flavour-packed dinner. Fluffy coriander-laced basmati rice is smothered in a rich black bean chilli. It is dolloped with sour cream for freshness, topped with pickled onions for zing and scattered with fresh coriander for an aromatic finish. Vegetarian or not, you'll be going back for thirds!

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**Hands-On Time:** 25 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People


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**Chef:** Thea Richter

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 Veggie

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 Boschendal | Stellenbosch Cabernet Sauvignon

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## Ingredients & Prep

150ml	White Basmati Rice
1	Lime <i>cut into wedges</i>
1	Red Onion <i>peeled &amp; finely sliced</i>
240g	Carrot <i>rinsed, trimmed &amp; roughly chopped</i>
1	Garlic Clove <i>peeled &amp; grated</i>
1	Fresh Chilli <i>deseeded &amp; roughly sliced</i>
20ml	NOMU Mexican Spice Blend
240g	Black Beans <i>drained &amp; rinsed</i>
100g	Corn
400g	Cooked Chopped Tomato
100ml	Sour Cream
8g	Fresh Coriander <i>rinsed &amp; picked</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey

**1. RICE & SHINE** Rinse the rice and place in a pot over a medium-high heat. Submerge in 300ml of salted water and pop on a lid. Once boiling, reduce the heat and simmer for 8-10 minutes until most of the water has been absorbed. Keeping the lid on, remove from the heat and set aside to steam for a further 10 minutes. On completion, drain if necessary and fluff up with a fork.

**2. PICKLE ME UP** Boil the kettle. In a bowl, add 20ml of water, 10ml of a sweetener of choice, and the juice of 4 lime wedges. Mix until the sweetener is fully dissolved. Add ¼ of the sliced onion and toss until fully coated. Set aside to pickle.

**3. WELCOME TO FLAVOUR TOWN** Place a pot, large enough for the bean chilli, over a medium-high heat. When hot, add the remaining onion and the chopped carrot, and fry for 3-4 minutes until soft, shifting occasionally. Add the grated garlic, ½ the sliced chilli (to taste), and the spice blend. Fry for 1 minute until fragrant, shifting constantly. Add the rinsed black beans, the corn, the cooked chopped tomato, and 300ml of boiling water. Leave to simmer for 10-15 minutes or until reduced and thickened, stirring occasionally.

**4. ALMOST THERE...** When the bean chilli is done, season with salt, pepper, and a sweetener of choice. Drain the pickling liquid from the onions.

**5. BEAN THERE, ATE THAT!** Plate up a generous helping of the rice and smother in the black bean chilli. Dollop over the sour cream. Top with the pickled onions, the remaining chilli (to taste) and the picked coriander. Serve with a lime wedge. Dive in, Chef!

**6. IN CASE YOU MISSED IT...** UCOOK has a delicious range of Frozen Craft Meals! If you liked your Mexican Black Bean Chilli meal kit, why not try our Smoky Bean Chilli?

## Nutritional Information

Per 100g

Energy	396kJ
Energy	95Kcal
Protein	3g
Carbs	17g
of which sugars	3.3g
Fibre	2.5g
Fat	1.7g
of which saturated	0.8g
Sodium	176mg

## Allergens

Dairy, Allium

Cook  
within  
4 Days