



Jolly Fine Recipe

GR V and Easy Chilli Non Carne Gourmet Vegan Sauce Mix Recipe

3 Bean Chilli Recipe

Recipe

Ingredient	Amount
Haricot Beans	400g (drain weight 240G)
Red Kidney Beans	400g (drain weight 240G)
Borlotti Beans	400g (drain weight 240G)
Onion, diced	1
Diced green pepper	1
Diced yellow pepper	1
Diced red pepper	1
Chopped Tomatoes	400g (1 tin)
Tomato puree	1 TBSP
Water	150ml
GR V And Easy Chilli Non Carne Vegan Sauce Mix	75g

Method

1. Drain the tins of beans and add to your slow cooker pot with the tomatoes, tomato puree, peppers and onions.
2. Blend the Chilli Non Carne Sauce Mix with the water and add to the slow cooker pot, stir thoroughly.
3. Cover and cook for 4 hours on HIGH or 8 hours on LOW or until the beans and vegetables are tender and cooked thorough (keep covered during cooking, cooking times may vary between slow cooker models).
4. Remove the lid and stand for 5 minutes before serving.

Top Tip – smear a thin layer of oil around your slow cooker pot before adding the ingredient to prevent excess sticking.



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