

KaterVeg! Vegan and Gluten-free Chilli Non Carne

Serve approx. 10

Ingredients:

1kg KaterVeg! Vegan mince
1 Onion, large
4 Cloves garlic
1 Red chilli
1 Red pepper
50ml Olive oil
2 tsp Smoked paprika
2 tbsp Chipotle paste
2 tbsp Tomato paste
500ml Vegetable stock
50g Coriander, chopped
Salt and Pepper to taste

1kg White rice
100g Grated vegan cheese
1 Onion, diced
Vegan sour cream
Guacamole



Method:

1. Finely dice the onion, garlic, red pepper and chilli.
2. Heat the olive oil to a large saucepan, add the diced vegetables and cook for 3-4 minutes.
3. Once softened, add the smoked paprika, chipotle and tomato pastes, stir well and cook out for a further 2-3 minutes.
4. Add the vegan mince and vegetable stock to the pan and bring to a gentle simmer. Cook for a further 10 minutes.
5. Adjust the seasoning with salt and pepper and finish with the chopped coriander.
6. Serve, garnished with a few extra coriander leaves, with rice, grated vegan cheese, vegan sour cream, diced onions, guacamole etc as required.