

Chilli Mince and Sour Cream

Calories: 157 kcal

Servings: 1

Time: 25 Mins

Ingredients

- 0.25 tsp Chili Powder
- 0.25 tsp Cumin Powder
- 1.00 clove Garlic (crushed)
- 1.00 tsp Olive Oil
- 20.00 g Onions (chopped finely)
- 0.25 tsp Paprika Powder
- 60.00 g Premium Mince Beef
- 40.00 g Red Capsicum (diced)
- 1.00 pinch Salt
- 60.00 g Tomato (diced)

Instructions

1. Heat oil in frying pan. Onion and stir fry till translucent.
2. Add mince and sauté for 2-3 minutes until browned. Then add garlic, capsicum and tomato garlic sauté for 4-5 minutes more until.
3. Add paprika, chilli powder, cumin and salt.
4. Add 2-4 tbsp of water and stir to combine, simmer for 15 minutes. Taste and adjust flavors as needed.
5. Serve hot and top with sour cream and cheese.