

# Black & Aduki Bean Chilli with Corn Tortillas

## Ingredients

225g dried black beans  
225g dried aduki beans  
2 tbsp olive oil  
1 onion, chopped  
2 red peppers, chopped  
2 tspn Seasoned Pioneers  
Chilli powder  
2 tspn cumin seeds  
2 tspn dried oregano  
1 tablespoon honey  
2 x 400g tins chopped  
tomatoes  
3 tbsp tomato puree  
100ml water  
2-3 cloves garlic  
Sea Salt & Black Pepper  
to taste

Cool Chilli Company  
Corn Tortillas  
good dollop of yoghurt

## Method

Cover the beans with plenty of water in a large saucepan and bring to boil. Let them boil for 10 minutes then switch off the heat and allow to stand for a further 10 minutes before draining. Return the beans to a clean pan and cover with fresh water. Bring to boil then simmer for 60 minutes until the black beans are soft and aduki beans are almost breaking up.

Heat the olive oil, and gently fry the onion for 5 minutes. Add the red peppers and cumin seeds and fry for a further 5 minutes.

Then add the chilli, oregano, honey, tomatoes, tomato puree, water and garlic. Continue to simmer gently for 20 minutes until the mixture is thick and rich.

Season to taste.

Dry fry or steam the tortillas and serve straight away with a dollop of yoghurt.

## Serving Suggestions:

Sprinkle with fresh coriander  
and a squeeze of lime