

Mexican Kumpir

Ingredients:

Kumpir:

4 large potatoes (mainly waxy)
2 tablespoons olive oil
Salt and pepper to taste

Chilli con Carne:

500 g minced beef
1 onion, finely chopped
2 cloves of garlic, chopped
1 red bell pepper, diced
1 green bell pepper, diced
1 can (400 g) chopped tomatoes
1 can (400 g) red kidney beans, drained
1 tsp ground cumin
1 tsp ground paprika
1/2 tsp ground oregano
1 pinch of cayenne pepper (optional for extra spiciness)
Salt and pepper to taste
2 tablespoons olive oil
200 ml beef stock

Instructions:

Prepare the kumpir:

Preheat the oven to 200°C. Brush the potatoes with olive oil and season with salt and pepper. Individually wrap the potatoes in aluminium foil and place on a baking tray. Bake the potatoes in the oven for about 60–70 minutes until they are soft.

Prepare the chilli con carne:

Heat the olive oil in a large frying pan or pot. Add the chopped onion and garlic and sauté until translucent. Add the minced beef and fry until brown and crumbly. Add the diced peppers and cook for another 3–4 minutes until they become slightly softer. Add the chopped tomatoes and drained kidney beans and stir. Now add the cumin, ground paprika, oregano and cayenne pepper (if using). Stir in the beef stock to dilute the mix.

Season the chilli con carne with salt and pepper. Cover the chilli mixture and simmer for about 20–25 minutes, at low heat, to allow the flavours to mix.

Serve:

Remove the jacket potatoes from the oven and carefully unwrap from the aluminium foil. Cut each potato lengthwise and gently push apart. Pour a little chilli con carne over each potato. Garnish with grated cheese, sour cream (or Greek yoghurt) and chopped spring onions. Serve with guacamole or avocado slices if desired.



apetito
catering

Toppings:

200 g grated cheese (e.g., cheddar)
200 g sour cream or Greek yoghurt
Spring onions, finely chopped
To taste: Guacamole or avocado slices