

Chili beans

This vegan chili beans dish is a flavorful, comforting and easy-to-make meal.



Main Dish

20 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 1 can of black beans
- 1 onion
- 2 cloves garlic
- 1 can of diced tomatoes
- 1 tablespoon cumin
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon ground coriander
- 2 tablespoons tomato paste
- Salt and pepper to taste

Steps

- 1 Heat a large pan over medium-high heat.
- 2 Add onion and garlic and sauté until golden.
- 3 Add the beans, tomatoes, tomato paste, cumin, chili powder, paprika and ground coriander.
- 4 Simmer for 15-20 minutes and stir occasionally.
- 5 Add salt and pepper to taste.
- 6 Serve and enjoy!