

Hearty Vegetarian Chilli Con Carne Brunch with Egg Scramble

A flavorful meatless chilli con carne perfect for brunch, paired with a fluffy scramble of eggs to create a protein-packed, satisfying meal. This recipe balances rich spices with fresh vegetables and protein-rich eggs, ideal for a cozy brunch.


25 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1/2 cup cooked kidney beans
- 1/4 cup cooked black beans
- 1/4 cup finely chopped bell peppers (red and green)
- 1/4 cup diced tomatoes (canned or fresh)
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 1/2 tsp ground cumin
- 1/2 tsp smoked paprika
- 1/4 tsp chili powder (adjust to taste)
- Salt and pepper to taste
- 1 tsp olive oil
- 3 large eggs
- Fresh cilantro for garnish

Steps

- 1 Heat olive oil in a skillet over medium heat. Add the chopped onion and garlic, sauté until translucent.
- 2 Add the bell peppers and cook for 2-3 minutes until slightly soft.
- 3 Stir in the cooked kidney beans, black beans, diced tomatoes, cumin, smoked paprika, chili powder, salt, and pepper.
- 4 Simmer the mixture for 10 minutes, stirring occasionally, to blend the flavors.
- 5 In a separate non-stick pan, whisk the eggs and scramble them over medium heat until just cooked but still soft.
- 6 Serve the chilli con carne on a plate topped with the scrambled eggs and garnish with fresh cilantro.