

Smoky Bean Chilli

Making use of Hodmedod's beautiful british beans.

Ready in **20** minutes Serves **4**

Ingredients

- 1 chopped onion
- 1 clove of garlic crushed
- 1 fresh chilli chopped
- 400g cooked beans, whole fava, red haricot, black badgers
- 1 tbsp chipotle chilli paste
- 1 tbsp tomato puree
- 1 tin of chopped tomatoes
- 1 -2 tbsp liquid smoke

Method

1. Heat oil in a pan, sauté the onion, add the fresh chilli and garlic.
2. Add the remaining ingredients, bring to the boil, and stir well.
3. Reduce the heat and simmer for at least 10 minutes. Add water as required.
4. Taste; add additional dried chillies if required. Sprinkle with parsley to serve.