



Elvea, festa all'italiana

Mexican oven casserole with tortilla chips



Ingredients for 4 Persons

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|---------------|----------------------------------|
| 500 g | ground beef |
| 2 | carrots |
| 4 | celery stalks |
| 1 | onion |
| 400 g | red beans |
| 400 g | ELVEA Cubes |
| 2 tablespoons | ELVEA double concentrated tomato |
| 100 g | grated cheese |
| 0,25 | plain tortilla chips |
| | butter |
| | olive oil |
| | pepper |
| | salt |

Preparation

- Peel and chop the onion. Rinse the celery, cut into wedges. Scrape the carrots and dice them. Rinse the beans and let them drain well in a colander.
- Cook the ground meat in a pan without grease, remove from the pan and drain well on kitchen paper.
- Heat olive oil in a pan and fry the onion until transparent. Add the carrots and the celery and mix well. Leave on a low heat for a few minutes.
- Add the minced meat, the tomato paste, the tomato cubes and the beans and mix well. Let simmer for 15 minutes on a low heat. Season with pepper and salt.
- Preheat the oven grill. Take 4 buttered baking dishes and put in the minced meat.
- Sprinkle generously with the tortilla chips and grated cheese and put under the oven grill for a few minutes until the cheese is nicely melted.

