



Elvea, festa all'italiana

Mexican oven casserole with tortilla chips



Ingredients for 4 Persons

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.

