



SLOPPY JOE SHELL DONUT

 Prep Time: 30 min

 Cooking Time: 90 min

 Serves: 24

 Difficulty: Medium

Ingredients

| | |
|---------|--------------------------------|
| | Rich's® Homestyle Shell Donuts |
| 3 | Medium onions |
| 4 | Cloves garlic |
| 4 | Medium carrots |
| 4 | Sticks celery |
| 6 | Red peppers |
| 125 ml | Cooking oil |
| 25 g | Chilli powder |
| 10 g | Ground cumin |
| 5 g | Ground cinnamon |
| 4x400g | Tinned of red kidney beans |
| 4x400g | Tinned of chopped tomatoes |
| 2 kg | Beef mince |
| 1 Bunch | Fresh coriander |
| 2 tbsp | Balsamic vinegar |

Method

1. Peel and finely chop the onions, garlic, carrots and celery – ensure that everything is approximately the same size.
2. De-stalk, seed and roughly chop the Red peppers.
3. Heat the oil in a large pot on a medium-high heat.
4. Add the chopped veg, chilli powder, cumin, cinnamon, a generous pinch of sea salt and black pepper. Cook until soft, stirring regularly.
5. Add the beef mince to the vegetable mixture.
6. Drain and add the kidney beans and tomatoes.
7. Pick the coriander leaves and set aside. Finely chop the stalks and add them to the pan along with the balsamic vinegar. Season with a generous pinch of sea salt and black pepper.
8. Bring to the boil then reduce the heat to low simmer.
9. Keeping the lid of the pot slightly ajar stirring occasionally for 1 hour, or until the mixture is slightly thickened and reduced.

Infinite Possibilities. **One Family.**

Rich Products Corporation Africa 77 Earp Street, Ophirton, Johannesburg, South Africa, 2091

Tel: 0860-0-RICHS (74247) www.richs.co.za

For detailed product information and additional recipes, please visit www.richs.co.za





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Method for the Donut

1. Slice a Rich's® shell donut in half.
2. Generously fill the donut with chilli con carne.
3. Garnish with guacamole and grated cheese.
4. Serve as desired.

Toppings Ingredients

Best complimented with Mexican inspired toppings including:

Jalapeño's
Guacamole
Sour crème
Salsa
Cheddar cheese
Fresh Lime
Fresh Coriander

Hint: Best complimented with an assortment of Mexican inspired toppings as seen on the left.

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