



WHITE CHILI, CHILI CON QUESO AND REFRIED BEANS



QimiQ BENEFITS

- Problem-free reheating possible
- Alcohol stable and does not curdle
- Binds with fat



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE WHITE CHILI

1000 g	QimiQ Sauce Base
1000 g	Turkey breast(s), minced
200 g	Onion(s), minced
50 g	Garlic, minced
100 g	Poblano pepper, diced
150 g	Celery, diced
150 g	Carrot(s), diced
100 g	Yellow corn
300 g	White beans, cooked
	Salt and pepper
	Cumin, ground
	Cilantro / coriander, ground
200 g	Tomato(es), diced
30 g	Cilantro / coriander, minced

FOR THE CHILI CON QUESO

500 ml	QimiQ Sauce Base
50 ml	Olive oil
100 g	Onion(s), minced
30 g	Garlic, minced
50 ml	Tequila
500 g	Sharp cheddar cheese, grated
200 g	Sweet peppers, tricolor, finely chopped
40 g	Jalapeno peppers, cored
	Salt and pepper

FOR THE BEANS

200 g	QimiQ Sauce Base
500 g	Pinto beans, cooked
100 g	Onion(s), minced
50 g	Garlic, minced
200 g	White cheddar cheese, grated
	Salt and pepper
20 g	Cilantro / coriander, minced

METHOD

1. For the white chili, sauté the turkey with onion and garlic. Add the poblano peppers, celery, carrots, corn and beans and fry for a further 10-15 minutes. Season to taste.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Add the chopped tomatoes and cilantro before serving.
3. For the chili con queso, sauté the onion and garlic in olive oil.
4. Douse with the tequila. Stir in the QimiQ Sauce Base, bring to a boil and cook for a few minutes.
5. Remove from the heat, add the cheese and stir until completely melted.

6. Stir in the remaining ingredients and season to taste.
7. For the beans, sauté the onion and garlic in a little olive oil.
8. Add the beans. Stir in the QimiQ Sauce Base, bring to a boil and continue to cook until the required consistency has been achieved.
9. Blend smooth, add the cheese and cilantro and stir until the cheese has melted. Season to taste with salt and pepper.