

Chilli Con Carne Burritos

INGREDIENTS

- 400g Cook & Cleaver Chilli Con Carne
- 400g cooked rice
- 100g guacamole
- 4 large soft tortilla wraps
- 100g sour cream
- 100g pico de gallo (tomato salsa)

METHOD

1. Heat the Chilli Con Carne according to the instructions on the label.
2. Warm the tortilla wraps slightly to make them soft and easy to roll.
3. Add your desired amount of filling, roll up and enjoy!



ABOUT COOK & CLEAVER

Handcrafted, high-quality ready-made meals made with Irish meat and fresh, natural ingredients.

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Chilli Con Carne Baked Potatoes

INGREDIENTS

- 400g Cook & Cleaver Chilli Con Carne
- 4 large baked potatoes
- A pinch of chopped parsley

METHOD

1. Bake the potatoes in the oven, or cook them in the microwave, until tender.
2. Cut a cross halfway through the top of each potato.
3. Using your thumbs and index fingers, gently press the sides to open the potatoes. Take care - they will be hot!
4. Fill with Chilli Con Carne, sprinkle with parsley and enjoy!



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Chilli Con Carne Loaded Fries

INGREDIENTS

- 400g Cook & Cleaver Chilli Con Carne
- 100g grated cheese
- 600g cooked chips
- 4 spring onions, chopped

METHOD

1. Cook the chips in the oven, air fryer or deep-fat fryer until crispy, then season with sea salt.
2. Top with Chilli Con Carne, grated cheese and chopped spring onions. Bon appetit!



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Chilli Con Carne with Spaghetti

INGREDIENTS

- 400g Cook & Cleaver Chilli Con Carne
- 600g cooked spaghetti
- 40g grated Parmesan cheese
- 4 spring onions, chopped

METHOD

1. Divide the cooked spaghetti among four bowls.
2. Top with Chilli Con Carne, grated Parmesan and chopped spring onions. Delicious!



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Chilli Beef Quesadillas

INGREDIENTS

- 400g Cook & Cleaver Chilli Con Carne
- 100g grated mozzarella
- 100g sour cream
- 100g pico de gallo (tomato salsa)
- 4 large soft tortilla wraps
- 50g butter or olive oil, for frying
- 100g guacamole

METHOD

1. Spread the Chilli Con Carne over one half of each tortilla wrap and top with mozzarella.
2. Fold over and shallow-fry in olive oil, butter or a combination of both until golden and crisp.
3. Serve with lettuce, sour cream, guacamole and tomato salsa. Delish!



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Chilli Beef Nachos

INGREDIENTS

- 400g Cook & Cleaver Chilli Con Carne
- 100g grated mozzarella
- 100g sour cream
- 100g pico de gallo (tomato salsa)
- 400g lightly salted tortilla chips
- 2 jalapenos, chopped
- 100g guacamole

METHOD

1. Place the tortilla chips in an ovenproof dish.
2. Top with Chilli Con Carne, mozzarella and chopped jalapenos.
3. Bake at 180°C until the cheese has melted.
4. Garnish with sour cream, guacamole, tomato salsa, chopped coriander and extra chilli, if desired. Tasty!



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Chilli Beef Tacos

INGREDIENTS

- 400g Cook & Cleaver Chilli Con Carne
- 100g shredded lettuce
- 100g sour cream
- 100g pico de gallo (tomato salsa)
- 1 bunch of coriander, chopped
- 8 small soft tortilla wraps or taco shells
- 100g shredded red cabbage
- 100g guacamole
- 1 lime, cut into wedges

METHOD

1. Warm the tortilla wraps in a hot pan, oven or microwave, or warm the taco shells in the oven or air fryer.
2. Fill with shredded red cabbage, lettuce and Chilli Con Carne.
3. Add your choice of sour cream, guacamole, tomato salsa and chopped coriander, then finish with a squeeze of fresh lime juice. Banging!



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Chilli Con Carne with Rice

INGREDIENTS

- 400g Cook & Cleaver Chilli Con Carne
- 100g sour cream
- 100g pico de gallo (tomato salsa)
- 400g cooked rice
- 100g guacamole

METHOD

1. Cook the rice and divide it among four bowls.
2. Top with Chilli Con Carne.
3. Garnish with fresh chilli, coriander, lime or guacamole, if desired. Simple and delicious!



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