

NACHOS BEAN SAUCE

By Eloise Cros



Preparation : 10 min - **Resting :** - - **Cooking :** 16 min - **Equipment :** -

Ingredients : 15 to 20

- 1 medium pink or brown onion - 1 clove garlic - 1 chili (1/2 seed out) cut in half - 800 g crush tomatoes tin - 1/2 bottle tomato pure - 2 tablespoon Mexican mix spice - 1 440 g baked beans tin - 1 440 g kidney beans or mixing beans tin - Pinch of salt

1. Place in the metal bowl: onion cut it in quarters, garlic, red chili: 30 seconds / speed 16. [EXPERT]
2. With spatula push the mix down: another : 30 seconds / speed 16. [EXPERT]
3. Add tomatoes tin and tomato pure, Mexican spices, and pinch of salt, cook :10 m / speed 2A /115°C [EXPERT]
4. Add beans Cook : 6 m/ speed 3 /95 C [EXPERT]
5. Enjoy it!

Chef's tip :

Note: the baked beans should be put all together with its sauce, however the kidney bean or mix bean water from the tin should be drained first. This is a nice sauce and can be served as it is on chips or baked with corn chips and grated cheese.

User-contributed recipes are not retested by Magimix.

Name : Eloise Cros