

Beef Oyster & Chilli Con Carne Pitta Bread

aroma
KITCHEN

INGREDIENTS

FOR THE CHILLI

150g minced beef
1 onion
2 garlic
80g kidney beans
1 small carrot
Small bunch coriander
1 small chilli
3 tbsp tomato pulp
80g cheddar cheese
2 tbsp steak rub
1 Leicester Bakery Pitta Bread

FOR THE OYSTER BEEF

200g ribeye of beef
3 tbsp sesame oil
2 red onions
12 mange tout
200g oyster sauce
80g brie cheese
1 Leicester Bakery Pitta Bread



METHOD

- 1 For the beef, slice the onions and saute on high heat in sesame oil, until transparent, add the beef cut in strips and keep tossing.
- 2 Meanwhile slice the mange tout and toss together with the beef, pour in the sauce, stir and remove from heat.
- 3 Fill the pitta with the mixture finish with the brie and grill in the oven.
- 4 For the chicken, chop the onion, chilli, garlic and carrot. Sauté until vegetables are softened, than toss in the mince and keep on high heat until liquid is absorbed.
- 5 Add the kidney beans toss tomato pulp and allow mixture to dry on high heat, than season, sprinkle chopped coriander and remove from heat.