

# Chilli From a Base

## **Servings: 8**

*1 recipe Best Meat Sauce Ever*

*2 cups long grain rice*

*1 large white or yellow onion, diced*

*15 ounces canned kidney beans,  
drained and rinsed*

*4 tablespoons good chilli powder, more  
or less to taste*

*2 cups cheddar cheese, shredded*

Make Best Meat Sauce Ever.

Cook rice in 4 cups of water for 18 minutes and let stand. Add salt to the water before cooking.

Add chilli powder, kidney beans, half of the diced onions to meat sauce and simmer until beans are heated through.

To serve: In a shallow bowl, place a mound of cooked rice. Spoon chilli around rice. Top with remaining diced onions and shredded cheddar cheese.

Alternately: If you like a bit of smokey heat, add a small can of chopped Chipotles in adobo sauce.