




# Chili Meatballs in Black Bean and Tomato Sauce

from [epicurious.com](http://epicurious.com)

 4 servings

## Ingredients

1 ounce dried ancho chilies  
1/2 cup boiling water  
1 cup fresh white breadcrumbs  
1/3 cup milk  
1 pound ground beef  
1 egg  
4 cloves garlic, crushed, divided  
1/2 cup cilantro leaves, finely chopped  
2 teaspoons ground coriander  
sea salt and cracked black pepper  
1/4 cup olive oil  
1 yellow onion, finely chopped  
2 tablespoons tomato paste  
1 tablespoon brown sugar  
1 tablespoon malt vinegar  
1/2 cup beef stock  
2 (14-ounce) cans chopped tomatoes  
2 (14-ounce) cans black beans, drained and rinsed  
1 tablespoon smoked paprika  
2 (3 1/2-ounce) dried chorizos

## Directions

- 1 Preheat oven to 400°F. Place the ancho chiles and boiling water in a bowl and allow to stand for 10–15 minutes or until soft. Drain and roughly chop the chiles, reserving the liquid. Set aside.
- 2 Place the breadcrumbs and milk in a large bowl and mix well to combine. Set aside for 5 minutes or until the milk is absorbed. Add the beef, egg, 2 garlic cloves, cilantro, coriander seeds, salt and pepper and mix well to combine. Using wet hands, roll tablespoon-portions of the mixture into balls.
- 3 Heat 1 tablespoon of the oil in a large, shallow, heavy-based ovenproof saucepan over medium heat. Cook the meatballs in batches, turning frequently, for 5–7 minutes or until browned. Remove the meatballs from the pan and set aside.
- 4 Add 1 tablespoon of the oil, onion and remaining 2 garlic cloves to the pan and cook for 5–7 minutes or until lightly golden.
- 5 Add the tomato paste, sugar and vinegar and cook for 1 minute. Add the beef stock, tomatoes, beans, reserved chopped chile, reserved soaking liquid, paprika, salt and pepper.
- 6 Bring to a boil, return the meatballs to the pan and transfer to the oven. Bake for 15–20 minutes or until the sauce is reduced and the meatballs are cooked through.
- 7 Remove the skin of the dried chorizo and roughly chop. Place the chorizo in a food processor and process until finely chopped. Heat the remaining oil in a medium non-stick frying pan over high heat. Add the chorizo and cook, stirring frequently, for 5–6 minutes or until golden and crispy.
- 8 Serve the meatballs with steamed rice and top with the crispy chorizo and sour cream.