

# Meister Club Mexican Bean & Corn

|              |                                                                |
|--------------|----------------------------------------------------------------|
| 500 g        | Cocktail Tomatoes                                              |
| 400 g        | Corn on the Cob, cooked                                        |
| 200 g        | Green Beans, trimmed, halved, blanched                         |
| 410 g        | Baked Beans                                                    |
| 240 g        | Red kidney beans, drained                                      |
| 240 g        | White Kidney Beans, drained                                    |
| 100 g        | Red Peppers, diced                                             |
| 100 g        | Green Peppers, diced                                           |
| <b>100 g</b> | <b>Meister Club Peri-Peri Marinade (Product Code: 8110815)</b> |
| Garnish      | Coriander, chopped                                             |

## METHOD

1. Roast the cocktail tomatoes in the oven for 10 min, remove and cool
2. Char the corn on the grill, cool and cut from the cob.
3. Mix all the beans together, add the corn and the marinade. Add the tomato and combine.
4. Garnish with crispy fried onion flakes and Coriander



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**MEISTERCLUB**  
THE PREMIUM RANGE