

V E G E T A R I A N

Chili

INGREDIENTS:

- 2 Tablespoons olive oil
- 1 Large yellow onion, diced
- 2 Large bell peppers, diced
- 2 Medium carrots, diced
- 2 Stalks celery, diced
- 4 Cloves garlic, minced
- 2 Tablespoons chili powder
- 1 Tablespoon ground cumin
- 2 Teaspoons dried oregano
- 2 Teaspoons kosher salt, plus more to taste
- 1/2 Teaspoon freshly ground black pepper
- 1/4 Teaspoon cayenne pepper
- 1 Can diced tomatoes, preferably fire-roasted (do not drain)
- 2 Cans roasted green chiles, undrained
- 3 Cans beans, such as pinto, black, kidney, cannellini, or garbanzo, drained and rinsed
- 1 to 2 Cups low-sodium vegetable broth, divided
- 1 Can whole kernel corn, drained

Serving suggestions: sliced avocado, lime wedges, shredded cheddar cheese, toasted pumpkin seeds, cilantro leaves and tender stems, pickled red onion, sliced jalapeño, sliced radishes

Steps:

Heat the oil. Heat the oil in a large pot over medium heat until shimmering.

Add the veggies. Add the onion, bell peppers, carrot, celery, and garlic. Cook, stirring, until just tender, 8 to 10 minutes.

Add the spices. Add the chili powder, cumin, oregano, salt, black pepper, and cayenne pepper and stir to coat veggies.

Add the tomatoes, chiles, beans, and broth. Add the tomatoes and their juices, green chiles, beans, and 1 cup of the broth. Stir to combine.

Bring to a boil, then simmer 30 to 40 minutes. Bring to a boil. Reduce the heat as needed and simmer uncovered until the chili thickens to your liking, 30 to 40 minutes. If you prefer a looser chili, add up to 1 cup more broth.

Stir in the corn. Add the corn and stir to combine.

Serve with toppings of your choice. Ladle the chili into serving bowls and serve with the toppings of your choice.

