

Vegetarian Chili

Ingredients

2 T Olive Oil	1 Red Onion (chopped)
1 Red Pepper (chopped)	2 Carrots (chopped)
2 Celery Ribs (chopped)	1/2 t Salt
4 clv Garlic (minced)	2 T Chili Powder
2 t Ground Cumin	1 1/2 t Smoked Paprika
1 t Dried Oregano	28 oz Diced Tomatoes (canned, with
juices)	30 oz Black Beans (rinsed and
drained)	15 oz Pinto Beans (rinsed and
drained)	2 c Chicken Broth
4 Bay Leaves	1/4 c Cilantro (chopped)
2 t Lime Juice	

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Instructions

1. In a large Dutch oven warm the olive oil until shimmering. Add the onion, bell pepper, carrot, celery and ¼ teaspoon of the salt. Stir to combine and cook, stirring occasionally, until the vegetables are tender and the onion is translucent, about 7 to 10 minutes.

2. Add the garlic, chili powder, cumin, smoked paprika and oregano. Cook until fragrant while stirring constantly, about 1 minute.

3. Add the diced tomatoes and their juices, the drained black beans and pinto beans, broth and bay leaves. Stir to combine and let the mixture come to a simmer.

4. Continue cooking, stirring occasionally and reducing heat as necessary to maintain a gentle simmer, for 30 minutes. Remove the chili from the heat.

5. Blend the chili briefly with an immersion blender until it reaches a thicker, more chili-like consistency. Add the cilantro, stir to blend, and then mix in the lime juice, to taste. Add ¼ teaspoon salt to taste. Serve immediately with desired garnishes. This chili will keep well in the refrigerator for about 4 days or you can freeze it for longer-term storage.