Vegetarian Chili

Ingredients

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

Vegetarian Chili

Instructions

1.In a large Dutch oven warm the olive oil until shimmering. Add the onion, bell pepper, carrot, celery and Â¼ 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 1/4 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.