Meatiest Vegetarian Chili from Your Slow Cooker

Jacob · 30/09/2024



Prep Time

6 hrs 40 mins

Dificult

Medium

Servings

8

Description

This slow cooker tofu chili is one of the best easiest and tastiest vegetarian chili recipes Ive ever tasted Whenever I make it my friends devour it Best eaten with tortilla chips Cheddar cheese guacamole and sour cream What a treat The recipe creators name is Doc Meromorphic He is a good friend of my family

Ingredients

- - ½ cup olive oil - 4 onions
- chopped - 2 green bell peppers
- seeded and chopped - 2 red bell peppers
- seeded and chopped - 1 (14 ounce) package firm tofu
- drained and cubed - 4 cloves garlic
- minced - 4 (15.5 ounce) cans black beans
- drained - 2 (15 ounce) cans crushed tomatoes - 6 tablespoons chili powder - 2 tablespoons dried oregano - 2 tablespoons distilled white vinegar - 1 tablespoon liquid hot pepper sauce
- such as Tabasco - 2 teaspoons ground cumin - 2 teaspoons salt - ½ teaspoon ground black pepper

Instructions

1. Heat oil in a large skillet over medium-high heat. Add onions; cook and stir until starting to soften. Add bell peppers
2. tofu
3. and garlic; cook and stir until vegetables are lightly browned and tender
4. about 10 minutes. Place black beans into a slow cooker. Add tofu-vegetable mixture and tomatoes
5. then gently stir in chili powder
6. oregano
7. vinegar
8. hot pepper sauce
9. cumin
10. salt
11. and pepper. Cover and cook on Low for 6 to 8 hours.