



The Best Vegetarian Chili in the World

Savannah · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This spicy vegetarian chili is ready in no time and packed with vegetables beans and flavor Break out your soup pot and fix up a batch of this delicious chili it tastes even better the next day

Ingredients

- - 1 tablespoon olive oil - ½ medium onion
- chopped - 2 tablespoons dried oregano - 1 tablespoon salt - 1 teaspoon ground cumin - 2 bay leaves - 2 stalks celery
- chopped - 2 green bell peppers
- chopped - 2 jalapeno peppers
- chopped - 3 cloves garlic
- chopped - 2 (4 ounce) cans chopped green chile peppers
- drained - 2 (12 ounce) packages vegetarian burger crumbles - 3 (28 ounce) cans whole peeled tomatoes
- crushed - ¼ cup chili powder - 1 tablespoon ground black pepper - 1 (15 ounce) can kidney beans
- drained - 1 (15 ounce) can garbanzo beans
- drained - 1 (15 ounce) can black beans - 1 (15 ounce) can whole kernel corn

Instructions

1. Heat olive oil in a large pot over medium heat. Stir in onion and season with oregano
2. salt
3. cumin
4. and bay leaves. Cook and stir until onion is tender; stir in celery
5. green bell peppers
6. jalapeños
7. and garlic. Add green chile peppers and cook until heated through. Stir in vegetarian burger crumbles; reduce heat to low
8. cover pot
9. and simmer for 5 minutes. Stir in tomatoes; season with chili powder and black pepper. Stir in kidney beans
10. garbanzo beans
11. and black beans. Bring to a boil
12. reduce heat to low
13. and simmer for 45 minutes. Stir in the corn
14. and continue cooking for 5 minutes before serving. Natasha Forest Brown