



Black Bean Chili

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

This vegetable chili is best prepared with fresh veggies but still delicious with canned or frozen. Serve by itself or over rice.

Ingredients

- - 1 tablespoon olive oil - 6 roma (plum) tomatoes
- diced - 2 red bell pepper
- seeded and chopped - 1 onion
- chopped - 10 fresh mushrooms
- quartered - 1 cup fresh corn kernels - 1 jalapeno pepper
- seeded and minced - 1 tablespoon chili powder - 1 teaspoon ground cumin - 1 teaspoon ground black pepper - 2 (15 ounce) cans black beans
- drained and rinsed - 1 ½ cups chicken broth or vegetable broth - 1 teaspoon salt

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat olive oil in a large saucepan over medium-high heat. Sauté tomatoes
2. bell pepper
3. onion
4. mushrooms
5. corn
6. and jalapeño until onion is translucent
7. about 10 minutes. Season with chili powder
8. cumin
9. and black pepper. Dotdash Meredith Food Studios Stir in black beans
10. broth
11. and salt; bring to a boil. Dotdash Meredith Food Studios Reduce heat to medium-low. Remove 1 1/2 cups chili to a food processor or blender; purée until smooth. Dotdash Meredith Food Studios Stir the bean mixture back into the soup. Serve hot by itself or over rice. Dotdash Meredith Food Studios