

Incredibly Easy Vegetarian Chili

Oscar · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

8

Description

This easy vegetarian chili is so versatile You can throw whatever you have into the pot and itll turn out great I added some leftover salsa once Its very colorful not to mention delicious

Ingredients

- - 1 tablespoon vegetable oil - 1 cup chopped onions - $\frac{3}{4}$ cup chopped carrots - 3 cloves garlic
- minced - 1 cup chopped green bell pepper - 1 cup chopped red bell pepper - $\frac{3}{4}$ cup chopped celery - 1 tablespoon chili powder - 1 $\frac{1}{2}$ cups chopped fresh mushrooms - 1 (28 ounce) can whole peeled tomatoes with liquid
- chopped - 1 (19 ounce) can kidney beans with liquid - 1 (11 ounce) can whole kernel corn
- undrained - 1 tablespoon ground cumin - 1 $\frac{1}{2}$ teaspoons dried oregano - 1 $\frac{1}{2}$ teaspoons dried basil

Instructions

1. Heat oil in a large saucepan over medium heat. Sauté onions
2. carrots
3. and garlic in hot oil until tender. Add bell peppers
4. celery
5. and chili powder. Cook
6. stirring occasionally
7. until vegetables are tender
8. about 6 minutes. Stir in mushrooms and cook until softened
9. about 4 minutes. Stir in tomatoes
10. kidney beans
11. and corn. Season with cumin
12. oregano
13. and basil. Bring to a boil
14. then reduce heat to medium. Cover and simmer for 20 minutes
15. stirring occasionally. Ellyx3