

THE BEST VEGETARIAN CHILI

Preparation: **15** minutes | Cooking: **45** minutes | Servings: **6**

INGREDIENTS

3 cloves garlic, minced
1 yellow onion, chopped
1 large carrot, diced
1 red bell pepper, diced
1 medium to large sweet potato, peeled and cut into 1/2-inch cubes
1 (4 ounce) can mild green chiles
1 (28 ounce) can crushed tomatoes
1 (15 ounce) can black beans
1 (15 ounce) can kidney beans
1 cup frozen sweet corn
3/4 cup vegetarian broth
2 1/2 tablespoons mild chili powder
1 tablespoon cumin
1/2 tablespoon olive oil
1/2 teaspoon dried oregano
1/4 teaspoon garlic powder
1/4 teaspoon paprika
1/4 teaspoon cayenne pepper
1/4 teaspoon salt
Freshly ground black pepper



INSTRUCTIONS

Drizzle a large pot with oil, and place over medium heat. Add garlic, onion, diced carrot, red bell pepper, cubed sweet potato and green chiles; sauté for 5-7 minutes stirring frequently. Add in chili powder, cumin, oregano, garlic powder, paprika, cayenne pepper, salt and black pepper, and continue stirring about 30 seconds. Finally, add in crushed tomatoes, broth, black beans, kidney beans and corn. Bring to a boil and reduce heat and simmer for 30-45 minutes or until chili thickens.