



Vegetarian Chili

TIME: 60 MIN ● SERVINGS: 24

Ingredients:

- 1 (#10) CAN STAR CROSS CHILI SAUCE
- 3 TBSP. CANOLA OIL
- 1 QT. WHITE ONION, DICED SMALL
- 2 CUPS CARROT, PEELED AND DICED SMALL
- 2 CUPS CELERY, DICED SMALL
- 2 CUPS GREEN CHILES, DICED SMALL
- ¼ CUP GARLIC, MINCED
- 1 #10 CAN KIDNEY BEANS, DRAINED
- 3 TBSP. CHILI POWDER
- 2 TBSP. APPLE CIDER VINEGAR
- 1 TBSP. CUMIN, GROUND
- 1 TBSP. PREPARED YELLOW MUSTARD
- 1 TBSP. BLACK PEPPER, 30 MESH
- 2 BAY LEAFS

Instructions:

1. OVER MEDIUM-HIGH HEAT, COOK THE ONIONS IN THE CANOLA OIL UNTIL THEY ARE SOFT AND TRANSLUCENT, ABOUT 10 MINUTES.
2. COMBINE THE CELERY, CARROT, AND GREEN CHILES WITH THE ONIONS AND SWEAT AN ADDITIONAL 10 MINUTES. ADD THE GARLIC UNTIL JUST SOFTENED.
3. ADD STAR CROSS CHILI SAUCE, BEANS, AND REMAINING INGREDIENTS. MIX WELL AND COOK FOR AN ADDITIONAL 30 MINUTES OVER MEDIUM HEAT. ADJUST CONSISTENCY WITH A SMALL AMOUNT OF WATER, IF DESIRED.

Chef's Tip:

SUBSTITUTE THE KIDNEY BEANS WITH BLACK BEANS AND CORN FOR A DELICIOUS AND HEALTHY TWIST. TRY ADDING MORE CHOPPED ONION AS A GARNISH FOR A MORE SAVORY FLAVOR!
